

# December Menu



GF - Gluten Free  
V - Vegetarian  
VE - Vegan

## Starters

|   |       |   |       |
|---|-------|---|-------|
| <b>ROASTED ROOT VEGETABLE &amp; SAGE SOUP</b><br>(VE, GF option available)<br>AND WARM CIABATTA | £4.95 | <b>CARAMELISED FIG AND GOATS<br/>CHEESE TART (V)</b><br>CRISPY ONIONS AND BALSAMIC  | £6.50 |
| <b>LOCAL GAME TERRINE (GF)</b><br>PICCALILLI, CUMIN AND WALNUT GRANOLA                          | £6.95 | <b>CHICKEN &amp; PESTO GNOCCHI</b><br>TOASTED PINE NUTS, ROCKET &<br>PARMESAN SALAD | £6.95 |
| <b>POTTED SMOKED MACKEREL (GF option available)</b><br>PAPRIKA BUTTER AND TOASTED SOURDOUGH     | £6.95 |   |       |

## Mains



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| <b>SLOW BRAISED SHIN OF BEEF (GF)</b><br>OYSTER MUSHROOMS, GREEN BEANS, RED WINE SAUCE, SOUR CREAM AND CHIVE MASH  | £15.95 |
| <b>VENISON, CIDER AND WILD MUSHROOM CASSEROLE (GF)</b><br>ROOT VEGETABLE MASH AND RED CURRENTS   | £16.50 |
| <b>SAGE &amp; ONION STUFFED CHICKEN BREAST</b><br>PARSNIP PUREE, CRISPY BACON, SAUTEED BRUSSELS, GNOCCHI AND WHITE WINE JUS                              | £14.95 |
| <b>ROAST SUPREME OF HAKE, MUSSEL AND CLAM CHOWDER (GF)</b><br>DICED POTATOES AND GREEN VEGETABLES  | £16.50 |
| <b>SMOKED HADDOCK, CHORIZO AND SPINACH PAPPARDELLE (GF option available)</b><br>IN A CREAMY WHITE WINE SAUCE   | £15.50 |
| <b>28 DAY AGED SIRLOIN STEAK (GF)</b><br>CHIPS, TOMATO, MUSHROOM AND WATERCRESS  | £23.95 |
| <b>WILD MUSHROOM BOURGUIGNON (VE, GF option available)</b><br>DICED VEGETABLES, SILVER SKIN ONIONS, NEW POTATOES AND THYME DUMPLINGS IN A RED WINE SAUCE | £14.50 |
| <b>SWEET POTATO, SPINACH AND FETA CHEESE PIE (V)</b><br>NEW POTATOES AND SEASONAL VEGETABLES   | £11.95 |

## Desserts

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| <b>CHOCOLATE AND AMARETTO DELICE, CAPPUCCINO ICE<br/>CREAM AND CRUSHED AMORETTI BISCUITS (GF option available)</b> |              |
| <b>WHITE CHOCOLATE AND CRANBERRY BREAD AND BUTTER<br/>PUDDING AND CUSTARD</b>                                      |              |
| <b>WARM BANOFFEE SPONGE, CARAMEL SAUCE, SALTED<br/>CARAMEL ICE CREAM AND A CHOCOLATE BISCUIT CRUMB</b>             | ALL<br>£6.50 |
| <b>APPLE AND CINNAMON CRÈME BRULEE WITH ALL BUTTER<br/>SHORTBREAD (GF option available)</b>                        |              |
| <b>APPLE &amp; WINTER BERRY CRUMBLE WITH FRESH CREAM</b>   |              |

**CHEESEBOARD** £9.95  
CELERY, CHUTNEY AND CRACKERS

## Sides

|                            |       |
|----------------------------|-------|
| <b>CHIPS</b>               | £3.50 |
| <b>CHEESY CHIPS</b>        | £4.00 |
| <b>NEW POTS</b>            | £2.50 |
| <b>SEASONAL VEG</b>        | £3.00 |
| <b>ONION RINGS</b>         | £4.00 |
| <b>GARLIC BREAD</b>        | £3.50 |
| <b>CHEESY GARLIC BREAD</b> | £4.50 |

We use locally sourced ingredients wherever possible.



All dishes may contain traces of nuts. Please advise our staff with any dietary or allergen requirements  
A service charge of 12.5% will be added to tables of 8 and over  
Gift Vouchers available, please ask a member of staff