

Starters

Salt & Pepper Squid - £7.95

Fresh squid, lightly shallow fried – sprinkled with sea salt & cracked black pepper & served with chilli & lemongrass dip

Soup (V) - £6.50

Chunky root vegetable winter soup

Scallops with Cep Compote & Chestnuts - £11.95

Pan-fried scallops, served on warm cep mushroom & chestnut compote

Lemon Paprika Garlic Prawns - £9.90

King prawns – lightly pan-fried in lemon paprika & garlic butter

Warm Figs with Goats Cheese & Honey (V) - £7.95

Fresh figs, stuffed with seasoned goats cheese – baked & topped with honey

Cranberry & Chestnut Falafel (V) - £ 7.85

Mixed pulses made into a falafel – mixed with cranberries and served with a Xmas dip

Chicken Liver Pate - £7.95

Fresh Chicken livers blended into a smooth pate & topped with balsamic onions

Chicken & Chorizo Parcel - £7.95

Chicken, cheddar & spiced beef, wrapped in crispy pastry & lightly fried – served with a warm tangy smoked sauce

PLEASE ADVISE YOUR SERVER OF ANY FOOD ALLERGIES

Mains

Pan-Fried Halibut with Clotted Cream Sauce - £19.95

Halibut, lightly pan-fried & topped with clotted cream & cider brandy sauce – served on roast potatoes & mixed greens

Fillet Steak - £26.95

Grilled Fillet Steak served with mixed vegetable & roast potatoes - & your choice of sauce

Rolled Turkey Breast with Apricot, Ginger & Citrus Sauce - £19.25

Turkey breast stuffed with dried apricots & ginger – topped with cranberry jus, served with mixed vegetables & gravy

Beer Braised Lamb Shank - £18.75

Lamb Shank, marinated in beer – slowly roasted in beer based gravy – served on mash & mixed vegetables

Venison Steak with Quince & Chestnuts - £25.25

Venison Steak grilled to order – topped with a quince & chestnut sauce & served on mash & greens

Sea Bass with Jerusalem Artichokes – Red wine & Garlic Jus - £19.25

Sea Bass fillet topped with rich artichoke puree & red wine & garlic jus – served on vegetable spaghetti & mash

Creamy Root Vegetable & Chickpea Crumble - £17.65

Root Vegetables & chickpeas baked in with a creamy sauce – topped with a coarse crumble topping & mixed salad

Asparagus & Shallot Risotto - £16.25

Caramelised Shallots & Grilled Asparagus served in a creamy risotto

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Desserts

Cointreau Crème Brulee - £7.50

Rich vanilla custard flavoured with Cointreau & topped with caramel

Banoffee Pie - £7.50

Rich toffee, banana chunks, & whipped cream! On a crunchy biscuit base

Christmas Pudding - £7.50

Traditional fruit pudding served with hot brandy sauce

Mango & Passion Fruit Cheesecake - £7.50

Freshly layered mango topped with a mango & passion fruit – served on a crunchy biscuit base

Cheese & Biscuits - £7.50

Mixed cheese of the day!

Ice-Cream – 1 Scoop £1.95, 2 Scoops £2.90, 3 Scoops £3.85

Please ask your server for flavours

Sorbet – 1 Scoop £1.95, 2 Scoops £2.90, 3 Scoops £3.85

Please ask your server for flavours

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