BREAD & OLIVES (V) (VE) Artisan bread, harlequin olives and tomato chilli jam

HONEY ROAST PARSNIP & £4.50 CHESTNUT SOUP (V)

Homemade soup served with crusty bread

GARLIC MUSHROOMS (V) £6 Pan fried garlic field mushrooms on toast

BRIE (V)

Panko breadcrumbed Brie with spiced plum chutney

£5.50 GARLIC BREAD (V)

Wood fired flat bread with cheddar cheese & herbs

£3.95 SALMON £6.50

> Salmon gravadlax with fennel and celeriac salad, honey & mustard dressing

£6.75 CATAMART

Chilli & lime marinated calamari served with avocado & rocket salad and garlic mayonnaise

TIGER PRAWNS £7.25

Tempura tiger prawns with mango chilli salsa and sour cream

PÂTÉ £6

Homemade chicken liver pâté, sweet onion marmalade and toasted brioche

PIGEON £7.50

Pan seared breast of wood pigeon set on apple brandade with cider sauce and spinach

## The Grill

f 6



### 28 day aged steaks

SIRLOIN £22 8 oz grand reserve

£24 RIB EYE 10 oz

Our steaks are served cooked to your liking served with homemade chips, rocket & Parmesan salad and peppercorn sauce



## tomemade Burgers

Our homemade beefburgers are served in a glazed brioche bun with burger sauce, iceberg lettuce, coleslaw, fries & salad

BACON & CHEESE £11.50

Topped with crispy bacon & Emmental cheese

FESTIVE BURGER

Topped with melted Brie, pig in blanket, stuffing and cranberry mayonnaise

VEGAN BURGER (V)(VE)

£9.50

£13

Chargrilled soya bean based vegan burger served in a white bread bun with avocado and tomato chutney served with slaw, salad and fries

Our food is locally sourced where possible and cooked to order. Please allow our chefs time during busy periods to ensure the quality of your dish. There are

a number of recognised allergens used in our kitchen, if you are concerned please inform us and we can offer detailed information regarding our menu.

# Dinner Favourites

JAMBA	LAIA	(Gr)	)		
Spicy	rice	dish	with	marinated	chicken

chorizo, king prawns & peppers baked in a tomato sauce

Slow cooked lamb tagine served with cous cous and flat bread

ROAST TURKEY

Roast turkey served with all the festive traditionals

SALMON £14

Pan seared fillet of salmon set on chorizo & pepper risotto

SMOKED HADDOCK (GF)

TAMBATAWA (CE)

LAMB TAGINE

Grilled fillet of smoked haddock set on curried pea risotto and wilted pak choi

NUT ROAST (V)

Nut roast with roasted root vegetable stack, duchess potato and mushroom gravy

THAI VEGETABLE CURRY

(V) (VE) (GF)

Thai style green vegetable curry served with jasmine rice

£15 COD & PRAWNS (GF)

Pan seared cod steak set on sauté potatoes and wilted spinach topped with sautéed tiger prawns in a 'Cafe de Paris' butter

£15

£17

£15 DUCK (GF)

> Pan seared breast of duck with dauphinoise potato, braised red cabbage and redcurrant

jus

£14

£10

£10.50

£15 CHICKEN (GF)

Roast supreme of chicken with chasseur sauce, fondant potato, savoy cabbage and

carrots

PORK £15

Pork fillet stuffed with dates, wrapped in bacon served with leek mash and wholegrain mustard sauce

CHICKEN, CHORIZO & £8 (SMALL) / £12 PEPPER TAGLIATELLE

Paprika marinated chicken, chorizo, roasted pepper, tomato and fresh tagliatelle

SEAFOOD LINGUINE £8 (SMALL) / £12

Salmon, prawns, and haddock with cream cheese, dill, peas and fresh linguine

FRIES (V) (VE)	£3.00	SEASONAL VEGETABLES (V)	£3.50
HOMEMADE CHIPS	£3.50	ONION RINGS (V)	£3.50
SWEET POTATO FRIES (V) (VE)	£3.50	SAUTEED MUSHROOMS &	£3.50
MIXED SALAD (V) (VE) (GF)	£3.50	CHERRY TOMATOES (V) (GF)	13.30

### (V) Vegetarian

(VE) Vegan

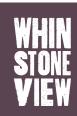
(GF) Gluten Free

Where possible, we can tailor dishes to suit your dietary requirement. It's always best to let us know ahead of your visit so we can make sure the kitchen has all the necessary ingredients.

### We are open daily throughout December from 9am (for full opening hours see website)

Christmas Eve - Breakfast 9am - 11am / Lunch 12pm - 3pm (see Christmas Eve menu)

> Christmas Day - Closed Boxing Day - Closed



Parties of 8 or more, need to pre-order from ONE menu only and pay a deposit of £10 per person to secure booking