

## **STARTERS**

Homemade Soup (G,C,GF) £7.50 served with toasted sourdough

Calamari Rings served with spicy mayo (G,D,E) £9.00

Garlic flavoured Flat Mushroom (G,M) £12.95

Brie Triangles (D) £9.95 served with fig jam Camembert (D,G) £9.00 Crusty bread

Fried Chicken Wings £8.75
BBQ sauce or spicy Buffalo sauce (M)

Crispy Tempured prawns Sweet chilli dip £12.95 (F)

Chicken and Liver Parfait (G,D) £9.00 Caramelised onion chutney, toasted sourdough

Pear, Walnut and Feta Salad (N,D) £9.00

## **MAIN DISHES**

Lamb Shoulder (GF) £22.50 honey glazed carrots, spring greens, mash & Madeira jus

Hot Honey Chicken Kebabs crispy fries, spicy mayo & salad (G,E,M) £21.00

Chestnut and Cashew Nut Roast (N,G) £18.50 stuffing, roast potatoes, honey glazed carrots, parsnips and winter vegetables

Homemade Vegan Cottage Pie winter vegetables, vegan gravy (ve) £16.50 Sri Lankan Chicken Curry steamed rice, lime pickle & poppadom (G,M) £22.50

80Z Ribeye Steak flat seared mushroom, Beef tomato, onion rings, fat chips served with peppercorn or blue cheese sauce (G,D,GF) £32.95

Beer Battered Fish & Chips garden peas, lemon wedge 18.00 (F,GF)

Festive Sausage and Mash, winter veg and gravy (D,M) £18.00 Festive Burger with Stuffing

Bacon and Cheese Beef Burger

Chicken Burger and Cranberry all served with chips & house slaw (G) £18.00

Pan Fried Salmon Fillet new potatoes, green vegetables and white wine sauce £21.00

Parsley and Vegetable Crusted
Fillet of Haddock
winter vegetables, new potatoes,
citrus saffron butter sauce
(F,GF) £22.00



Sticky Toffee Pudding £8.50 Served with custard or ice cream (G,D,E)

Chocolate Brownie £8.50 Served with ice cream (G,D,E)

Christmas Pudding £9.00 Brandy Sauce (G,N,E)

Winter Berry Crumble £8.50 Custard or ice cream (G,D,E)

Cheese and Biscuits £12.95 (D,G,GF)

Eton Mess (G,D) £8.50

Vegan Cheesecake (VE) £8.50 Served with ice cream

