



...STARTERS/SHARERS...

Parsnip & Apple Soup, crusty bread (GFO).....5
Smoked Salmon & Prawn Parcel, pickled beetroot slaw (GF).....7
Pulled Ham Hock, blood orange salad, poached egg (GF).....7
Truffle Oil Wild Mushrooms, spinach, cream, truffle oil, toasted tarragon bread.....6

...THE MAIN EVENT...

Slow Cooked Lamb Shank, sautéed new potatoes, spinach, tomato, olive & chorizo.....17
Seared Sea Bass, kale, leek & potato chowder.....16
Pork Belly, black pudding mash, seasonal vegetables, stilton sauce.....16
Chicken Breast, dauphinoise potatoes, seasonal greens, red wine sauce.....15
Stilton & Chive Stuffed Mushroom, roasted garlic risotto13

...PUDDINGS...

Banoffee Profiteroles.....6
Christmas Pudding, brandy sauce.....6
Lemon Meringue Pie.....6
Chocolate & Peanut Butter Torte.....6
Cheese Board, crackers, chutney, grapes.....8/14

...SIDES...

Garlic bread...3 Bread & Olives...4.5 Skin on chips...3 Mixed leaf salad....3

Sharers & Nibbles

Salt & Pepper Squid, garlic aioli £6

Nachos, tomato salsa, mozzarella, jalapeno, guacamole £4.50/6

Garlic Bread, add cheese £3/4.50

Bread & Olives £4.50

Pub Classics

Bacon Cheese Burger, monterey jack cheese, onion rings, coleslaw, skin on chips...13

Homemade Pie Of The Day, seasonal vegetables, creamy mash, red wine gravy...16

Battered Cod, skin on chips, tartar sauce, mushy peas...13

Five Bean Chilli, basmati rice, tortilla chips, guacamole...12

please don't hesitate to ask our staff for any allergen information
as our menu can adapted to suit most dietary requirements.

(GF) – Gluten Free

(GFO) – Gluten Free Option Available

(VG) – Vegan

(V) – Vegetarian