Small plates

Homemade soup of the day, chunk of bread	£6
Twice baked cheese soufflé with parmesan shavings and topped with spring onion	£7
Pan fried scallops served with a cauliflower puree, crispy bacon and pea shoots	£11 / £18
Pheasant casserole with sourdough bread	£8

Mains

Slow cooked pork belly with Lyonnais potato, bacon creamed cabbage, apple and tarragon compote	£15
Beer battered cod served with chips, mushy peas and tartare sauce	£14
Venison haunch streak from Boldridge farm, served with sweet potato dauphinoise, cavolo nero and a chocolate cherry jus	£18
Chicken wrapped in smoked bacon, fondant potato and a wild mushroom tarragon cream sauce	£15
Homemade pie of the day served with mashed potatoes and chefs selection of vegetable	£13
Homemade 7oz beef burger topped with smoked cheddar, lettuce and beef tomato	£13
Chicken fillet burger topped with back bacon, smoked cheddar, lettuce and beef tomato	£12
28 day dry aged 8oz sirloin	£19

Served with grilled cherry tomato, mushroom and hand cut chips

Light bites

Homemade hummus served with warm bread sticks	£5
Kalamata olives	£2.5

Sides

£3 each

Chips

New potatoes

Mash potatoes

Carrots

Savoy cabbage

Mixed vegetables

Onion rings

Macaroni cheese

Garlic bread

Garden salad

Christmas Menu

Spiced parsnip and apple soup
with a chunk of bread

Diced smoked haddock with a poached
Sherston egg and mornay sauce

Beetroot salad with poached pear,
fetta toasted pine nuts

Duck terrine with a walnut salad
and apricot and ginger chutney

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Salmon and dill fish cakes with a new potatoes and
cress salad, and hollandaise sauce

Roast turkey
all the trimmings

Topside of beef with dauphinoise potato,
wild mushrooms and red wine sauce

Potato pancakes layered with
butternut squash stilton and spinach

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Christmas pudding
brandy butter, rum sauce

Cinnamon eggnog tart with clotted cream

Sticky toffee pudding with vanilla ice cream

2 Courses £16.50
3 Courses £20

Please let us know if you have any dietary requirements