

Restaurant Menu

Starters

- Creamy cauliflower soup, crispy pearl barley, truffle and parsley oils and a mini tin loaf^(V) £6
- Smoked salmon prawn and avocado stack with ponzu dressing, sesame seeds and pea shoots^{(GF)(DF)} £6.5
- Beetroot and red onion tarte tatin with rocket, watercress and orange oil^(VG) £6.5
- Game terrine glazed in a port jelly with cranberry compote and toasted sourdough £6.5
- Salt cod scotch egg with chorizo and red pepper relish £7
- Brandy and chicken liver pâté with caramelized onion chutney and toasted brioche £6.5

Mains

- Venison steak served with home cut chips, roasted cherry tomatoes, button mushrooms and a side salad^(GF) £18
- Homemade turkey curry served with basmati rice £12
- Beer battered plaice with home-cut chips, garden peas, a salad garnish and tartare sauce £13
- Lemon and oregano roasted cauliflower steak with tahini and a walnut and caper salsa^{(VG)(N)(GF)} £12
- Pan roasted duck breast with crushed new potatoes, fine green beans and a rich plum sauce £17
- Spiced pork, apricot, pistachio and sweet potato tagine with cous cous £13
- Red lentil, sundried tomato and apricot nut roast served with all the seasonal trimmings and a vegetable gravy^{(VG)(N)} £11
- Grilled swordfish steak with sautéed chorizo, potatoes, red onion, cherry tomatoes, olives and a garlic and thyme dressing^(DF) £13
- Pigs in blankets with creamy mash, vegetables and a caramelised red onion gravy £12.5

Desserts

- Traditional Christmas pudding with brandy sauce £6
- Spiced pear crumble^(VG) with custard, ice cream or dairy free ice cream £6
- White chocolate and cranberry bread and butter pudding with custard and caramelized orange £6.5
- Chocolate and salted caramel tart with Chantilly cream £6.5
- Honey panna cotta with Christmas spiced roast figs^(GF) £6.5
- Raspberry and sherry trifle^(N) £5.5

- A selection of festive ice-creams and sorbets £5
- A selection of cheese served with chutney and biscuits £7.5 | £10.5

Head Chef: David Arnott

(Gratuities at your discretion)

V – Vegetarian | VG – Vegan | GF – Gluten free | N – Contains nuts | DF – Dairy free

Please advise staff if you have any food allergies or intolerances. We will do all we can to accommodate your dietary requirements, however cannot guarantee that foods do not contain traces of any allergens.