

CHRISTMAS MENU

 Indicates dishes included in our set menu
2 Courses for £26 | 3 Courses for £30

STARTERS

 **CELERIC & TRUFFLE SOUP** £6
Sage oil, toasted seeds, focaccia

WHIPPED RICOTTA £7.50
Textures of beetroot, sherry vinegar,
sourdough toast

 **OAK-SMOKED SALMON & CRAYFISH
TIMBALE** £7.50
Horseradish, dill emulsion, micro salad

BREADED BRIE £7.50
Cranberry ketchup, sage pesto, crispy sage

 **SMOKED HAM HOCK TERRINE** £7.50
Prosciutto crisp, compressed
melon, tarragon

MAINS

 **MARKET FISH** £19.95
Sautéed new potatoes, ratatouille, tenderstem broccoli,
salsa verde (GF)

I.P.A BEER BATTERED FISH & CHIPS £17.95
Crushed peas, tartare sauce, charred lemon

 **24HR STOUT & BLACK TREACLE OX CHEEK** £18
Pommery mustard mash, roasted root vegetables,
sautéed cavolo nero, stout sauce (GF)

HOME MADE PIE OF THE DAY £17.50
Creamed potatoes, roasted carrot puree, caramelised
red onion, braised red cabbage & proper gravy

 **STUFFED TURKEY ROULADE** £18
Fondant potatoes, chipolata, sautéed brussels sprouts,
roast trimmings, turkey gravy

 **ROAST BUTTERNUT SQUASH & SMOKED
GOATS CHEESE RISOTTO** £17
Sage pesto, toasted seeds, sage oil (GFO)

AROMATIC GARDEN BURGER £17
Goats cheese, rocket pesto, watercress,
skin-on fries (VGO)

GRILLS

Steaks are served with field mushrooms, slow-roasted tomato,
triple cooked chips, onion rings & dressed lettuce (GFO)

10oz **RIB-EYE OF BEEF** £30
8oz **SIRLOIN** £28.50
8oz **RUMP** £22.50

Add three peppercorn, mushroom or red wine sauce, £3.00

BULLS HEAD BEEF BURGER £17.25
Monterey jack cheddar, smoked streaky bacon,
burger sauce, beefsteak tomato, gem lettuce,
pickle, skin-on fries (GFO)

TURKEY BURGER £17.50
Smoked bacon, melted brie, cranberry ketchup,
gem lettuce, pickle, skin-on fries (GFO)

PEPPER STEAK & FRITES £16.25
Bavette steak, skin-on fries, three
peppercorn sauce (GF)

SIDES

SEASONAL VEGETABLES £4 (GF, V)
HAND CUT CHUNKY CHIPS £4 (GFO)
TRUFFLE & PARMESAN SKIN-ON FRITES £5.95 (GFO)
I.P.A BATTERED ONION RINGS £4

DESSERTS

 **CHRISTMAS PUDDING** £7.50
Brand sauce, redcurrants

STICKY GINGER PUDDING £7.50
Salted toffee sauce, rum soaked raisins, clotted cream
ice cream

 **DARK CHOCOLATE MOUSSE** £7.50
Caramelised bananas, candied hazelnuts, caramel
ice cream (N)

TONKA BEAN CRÈME BRÛLÉE £7.50
orange & honey marmalade, mincemeat pinwheel

 **AFFOGATO** £7.50
Mincemeat pinwheel (GFO)

V - Vegetarian VG - Vegan VO - Vegetarian option VGO - Vegan option GF - Gluten free GFO - Gluten free option available N - Nuts

If you have any intolerances or allergies, please speak to a member of staff. Dishes are prepared in an environment where there is a risk of cross contamination from allergens. Not all allergens are listed on the menu and we cannot guarantee absence of allergens.