

STARTERS

SOUP OF THE DAY £8
Bakewell Bakery Toasted Focaccia, Garlic and Rosemary Butter (GFO) (V) (VE)

BREAD AND OLIVES £8
Bakewell Bakery Bread, Olive Oil, Balsamic (GFO) (V)

KING PRAWN AND AVOCADO COCKTAIL £8.95
Baby Gem Lettuce, Marie Rose Sauce, Cherry Tomatoes, Pickled Cucumber, Salmon Roe, Bakewell Bakery Bread, Butter (GFO)

MINI BAKED CAMEMBERT £8.95
Toasted Bakewell Bakery Bread, Cranberry Jam, Crispy Onions, Chives (GFO) (V)

WILD MUSHROOM ARANCINI £8.95
Chestnut Purée, Toasted Hazelnuts, Parmesan, Crispy Sage (V)

MAINS

ROAST TURKEY BREAST £20.95
Wrapped in Bacon and stuffed with Sage and Apricot Sausage Meat with a Pig in Blanket.
Roast Potatoes, Honey Glazed Parsnip, Brussel Sprouts, Chestnut Purée, Red Cabbage, Turkey Gravy

TURKEY, HAM HOCK AND LEEK PIE £19.95
Creamy Mash, Honey Glazed Parsnip, Chestnut Purée, Brussel Sprouts, Turkey Gravy

IPA BEER BATTERED HADDOCK AND CHIPS £20.95
Triple Cooked Chips, Crushed Peas, Tartare Sauce, Charred Lemon, Curry Sauce

MUSHROOM, CRANBERRY AND BRIE WELLINGTON £18.95
Roast Potatoes, Honey Glazed Parsnip, Brussel Sprouts, Chestnut Purée, Red Cabbage, Vegetable Gravy (V)

PAN SEARED SALMON £19.95
Hollandaise Sauce, Tenderstem Brocolli, Fondant Potato, Crispy Capers, Salmon Roe

BURGERS

All Burgers are served with Fries and Coleslaw

BULLS HEAD BEEF BURGER £20.95
Smoked Cheddar, Streaky Bacon, Mustard Mayo, Red Onion Jam, Beef Tomato, Gem Lettuce, Pickles

BUTTERMILK CAJUN TURKEY BURGER £19.95
Garlic Mayo, Cranberry Jam, Gem Lettuce, Beef Tomato, Pickles

AROMATIC GARDEN BURGER £19.95
Basil Pesto, Cranberry Jam, Rocket

GRILL

Our Steaks are all served with Grilled Tomato, Mushroom, Onion Ring, Rocket and Parmesan Salad, Chimichurri Butter, Skin on Fries

(All Steaks have the option to be GLUTEN FREE)

10OZ RIBEYE OF BEEF £33.50
8OZ SIRLOIN £30

Add Peppercorn, Béarnaise, or Red Wine Jus for £3.50

BAVETTE STEAK FRITES £19.95
Skin-on fries, Chimichurri, Mustard Mayo, Crispy Onions

12OZ PORK TOMAHAWK £22
Honey and Soy Glazed Pork Tomahawk, Celeriac Fondant, Black Pudding Bon Bon, Baby Leek, Glazed Carrot, Burnt Apple Purée, Cider Sauce

SIDES

PIGS IN BLANKETS £6.95
TRIPLE COOKED CHUNKY CHIPS £5.45
TRUFFLE FRIES £5.95
TRIPLE COOKED ROAST POTATOES £5.45
HONEY GLAZED PARSNIPS £5.45
SEASONAL GREENS £5.45

DESSERTS

BISCOFF STICKY TOFFEE PUDDING £8.75
Biscoff Crumb, Salted Butterscotch Sauce

AFFOGATO £8.75
Vanilla Ice Cream and Double Espresso (GF) (DFO)

WARM BAKEWELL PUDDING £8.75
Original Bakewell Pudding, Vanilla Bean Custard

CHRISTMAS PUDDING £8.25
Brandy Sauce, Cranberry and Orange Compote

DARK CHOCOLATE TORTE £8.95
Candied Pecans, Pecan Crumb, Banana Ice Cream

BAILEYS CREMÈ BRÛLÉE £8.75
Homemade Orange Shortbread

DF – Dairy Free V – Vegetarian VG – Vegan GF – Gluten-Free N – Contains Nuts

We take food allergies and intolerances very seriously. While we strive to prepare dishes that are free from specific allergens upon request, please note that our food is prepared in a kitchen where all major allergens are present. As a result, we cannot guarantee that any dish is completely free from allergens. If you have a food allergy, intolerance or other dietary restriction, please inform a member of our team before placing your order.

Please note that all menus are subject to change.