

LIGHTS



BLUE CHEESE MOUSSE & RED WINE
POACHED PEAR *crispy walnuts, pear crisps* 6.75

SALMON GRAVALAX & MOUSSE TIAN
fennel & cucumber salad, spiced lime mayo 8.00

SMOKED DUCK BREAST, SPICED PLUM
CHUTNEY & WATERCRESS
goat's cheese & pine-nut loaf 8.00

PAN-FRIED PROSCUTTIO WRAPPED
RABBIT & CHICKEN TERRINE
bread sauce, pan jus 8.00

VEGAN MEZZE PLATE:
*winter spiced falafel, red pepper hummus, flatbread,
marinated olives, sun-dried tomatoes* 8.50

HOME-MADE SOUP *warmed ciabatta* 6.25

PIGS IN BLANKETS & HOME-MADE
BROWN SAUCE *in a soft white roll* 6.00

ROASTED TURKEY & BACON WRAPPED
PORK & CRANBERRY STUFFING BAP
with a gravy dipping pot 7.50

WARM BRIE, CRANBERRY CHUTNEY
& ROCKET CIABATTA *leaf garnish* 7.50



DECEMBER LUNCH MENU



SERVED Mon to Sat 11.30 to 5

**EVENING MENU SERVED:
Mon to Thur 5 to 8.30 / Fri & Sat 5 to 9**

SUNDAY MENU SERVED: 12 to 7

Check out the menu info section for safer eating!

BIGGER PLATES



ROASTED TURKEY BREAST & BRAISED LEG,
BACON WRAPPED STUFFING & ROASTED
ROOT VEGETABLES *roast potatoes, sautéed
sprouts, kale & chestnuts, white wine gravy* 17.00

SLOW COOKED LAMB SHANK &
SMOKED GARLIC MASH
braised red cabbage, braising liquor 17.00

8oz SIRLOIN STEAK & SKIN-ON FAT CHIPS
*herb roasted flatfield mushroom, roasted vine
cherry tomatoes, Diane sauce* 22.00

6oz GRUYÈRE TOPPED SMOKEY BEEFBURGER,
SKINNY FRIES & BARBECUE SAUCE *made with
chuck steak, brisket & a hint of smoked paprika.
Served in a brioche bun with salad & pickles* 13.75

PAN-FRIED SEA TROUT, SWEET POTATO
FONDANT, SAMPHIRE & SPINACH
pea purée, chive oil 15.50

LENTIL WELLINGTON, ROAST POTATOES &
CAULIFLOWER CHEESE *roasted root vegetables,
sautéed sprouts, kale & chestnuts, redcurrant gravy*

WILD MUSHROOM RISOTTO
vegan Parmesan, rocket, truffle oil 13.00

MOZZARELLA TOPPED SPICED FALAFEL BURGER
& SKINNY FRIES *in a brioche bun with pickled red
cabbage & cranberry relish* 13.50

SIDES & SNACKS

SKINNY FRIES 3.25

SKIN ON FAT CHIPS 3.60

SWEET POTATO FRIES 4.00

ONION RINGS 3.00

DRESSED HOUSE SALAD 4.00
leaf, cherry tomatoes, red onion, cucumber, olives

BREADS & BALSAMIC OIL 4.00

GARLIC FOCACCIA 4.00

CAULIFLOWER CHEESE 4.50

VEGETABLE SELECTION 4.00

MARINATED OLIVES 4.00

BATTERED HALLOUMI STICKS 7.75

PORK & APPLE SAUSAGE ROLLN 5.50

PIGS IN BLANKETS 5.00

BUTTERMILK CHICKEN STRIPS 6.00

DESSERTS

BAILEY'S & WHITE CHOC BREAD PUDDING
malted vanilla Anglaise 7.00

DOUBLE CHOCOLATE BROWNIE
chocolate sauce, toffee ripple ice cream 7.00

SPICED CLEMENTINE TART
orange jelly, creme fraiche, cinder toffee 7.00

BLACKCURRANT DELICE & APPLE SORBET
vanilla sponge, thyme tuille 7.00

VEGAN CHOCOLATE TRIO:
*mousse & sponge in a chocolate shell with
brandy steeped cherries & vanilla ice cream* 7.00

ICE CREAMS: *Vanilla, Chocolate,
Strawberry, Vegan Vanilla*

SORBETS: *Lemon, Raspberry*
2.00 a scoop or 3 scoops for 5.00

CHEESE TRIO & ASSORTED BISCUITS:
*CHEDDAR, BLUE & GUEST
mini walnut loaf, grapes, quince jelly* 9.00

COFFEES & TEAS

FILTER COFFEE 2.50

CAPPUCCINO 3.10

LATTE 3.10

FLAT WHITE 3.10

ESPRESSO 2.30
extra shot 0.80

MACCHIATO 2.50

HOT CHOCOLATE
with whipped cream 3.95

MOCHA *with whipped cream* 4.75

COFFEE RUM HOT CHOCOLATE
with whipped cream 6.75

WHIPPED CREAM LIQUER COFFEES
Irish, French, Calypso 6.30

SELECTION OF TEAS 2.00
Lemon Green, Peppermint, Blueberry,

CHILDREN'S MEALS

FISH GOUJONS
or
BUTTERMILK CHICKEN STRIPS
or
CHIPOLATAS

*with skinny fries, sweet potato fries or veg rice
& baked beans, peas or mini-corn on the cob* 6.75

eg. Buttermilk Chicken, Skinny Fries & Mlni-Corn

TOMATO PASTA *topped with cheddar* 5.50

-We don't do adult portions of these meals-

MINI DOUBLE CHOCOLATE BROWNIE
chocolate sauce, toffee ripple ice cream 4.75

THE BLURB

MENU/ ALLERGEN INFO:

*We don't have room to list all constituents &
ingredients. Advice is available on allergies &
preferences. Allergen items are used extensively in
our kitchen & cross contamination, in the form of
small particles, may occur. Game dishes may
contain SHOT & other items (even filleted or
pitted) may contain small BONES or similar.*

MENU ITEMS: *We try hard to have all
items available but we can run out
(especially towards the end of service on Sundays)*

DIGESTIFS

CHOCOLATE VODKA MARTINI 6.95

ESPRESSO MARTINI 6.95

BAILEY'S IRISH CREAM 3.80

GRAHAMS 10 YR TAWNY PORT 4.00

COURVOISIER VS COGNAC 3.40

HENNESSY FINE DE COGNAC 3.80

JAMESONS IRISH WHISKEY 3.30

MONKEY SHOULDER BLENDED MALT 3.50

TALISKER 10 YR SINGLE MALT 3.70

LAPHROAIG 10 YR SINGLE MALT 4.50

The full drinks list is overleaf