

Dinner Menu: 1 Course £20, 2 Courses £25, 3 courses £30



Starters

- **Ham Hock (GF on request)**
Ham hock tureen red onion, chutney, winter leaf and toasted ciabatta
- **Seasonal Soup of the Day**
Served with crusty bread and butter
- **Salt And Pepper Squid**
Served with sweet chilli sauce and micro salad
- **Goats Cheese & Tomato Bruschetta**
- **Butternut Squash Three Cheese Arancini**
Served with tomato sauce, basil, pesto, parmesan

Mains

- **Local Cider Battered Fish & Chips (GF DF)**
Served with peas, chunky tartare sauce and lemon
- **Honey and Mustard Roasted Ham, Egg & Chips (GF)**
Served with house salad
- **Fillet of Sea Bass (GF)**
Served with crushed new potatoes, confit leaks, shallot and caper sauce
- **Mushroom Risotto (GF)**
Served with wild mushrooms parmesan, hazel nuts and rocket leaf
- **Braised Beef Ragu**
Mafaldine pasta served with chicory leaf and parmesan
- **Prawn Alla Vodka**
Mafaldine pasta served with tomato sauce, vodka, mascarpone, basil, parmesan
- **Blue Cheese Roasted Root Veg Tart**
Served with root veg, basil, pesto, house salad and fries

Grill & Burgers

All served with pickled slaw & fries

- **7oz Beef Burger (GF on request)**
- **Buttermilk Chicken Burger (GF on request)**

Add bacon £1.50, cheese £1.50

- **8oz Prime Aged Rump Steak (GF on request) £4.50 Supplement**
served with tomato, mushrooms, chips, salad and crispy onions

Side Sauce all £2 extra

- **Blue Cheese**
- **Peppercorn Sauce**

Desserts

- **Traditional Christmas Pudding**
With brandy sauce.
- **Tia Maria Cheesecake (GF)**
With cream and toffee sauce
- **Chocolate, Caramel & Hazelnut Crunch**
With ice cream
- **Forest Fruit Meringue Nest (GF) (LF on request)**
With raspberry sauce
- **Cheese & Biscuits**
With chutney.

Bar snacks

- **Garlic Bread £5**
- **Chips £4 (GF)**
- **Cheesy Chips £5 (GF)**
- **House salad £4**
- **House pickles £4**
- **Marinated olives £4**