

Winter Menu

Starters

- Leek and Potato Soup**, warm bread (v)(gf avail) 6.95
- Local Game Terrine**, cranberry and port chutney with crunchy toast (gf avail) 9.00
- Gin Cured Salmon**, wasabi mayonnaise, pickled shallot and capers (gf) 9.00
- Honey Roasted Fig, Serrano and Feta** on toasted homemade bread (v) 8.25
- Creamy Garlic Mushrooms**, with warm bread (v) 6.95

Main Dishes

- Traditional Roast Turkey**, roast potatoes, cranberry and chestnut stuffing, brussel sprouts, honey glazed carrots and parsnips, Yorkshire pudding and gravy (gf avail)(n) 21.00
- Ale Braised Beef Feather Blade**, horseradish mash, cavolo nero, baby onions, spiced red cabbage, gravy (gf avail) 24.00
- Locally-shot Partridge Breast Casserole**, creamy mash, seasonal greens & spiced red cabbage (gf) 18.00
- Mill Farm Sausage & Mash**, seasonal greens, caramelised onion gravy, topped with crispy bacon bits 18.00
- Local Pheasant Kiev**, roasted new potatoes and creamed leeks 21.00
- Pan Seared Seabass**, roasted vegetables, crushed potatoes, pesto sauce (n)(gf) 25.00
- Beer Battered Fish & Chips**, mushy peas, lemon and tartare sauce (gf)(df) 16.25
- Wild Mushroom and Parmesan Risotto**, baby rocket, wild garlic oil (v) 18.75
- 10 oz Ribeye Steak**, seasoned fries, onion rings, mushrooms and tomato 35.00

Sides

Pigs in blankets 6.25 | Festive fries with bacon, brie & cranberry 6.95 | Chips 4.95 | House salad 4.25

Desserts

- Christmas Pudding**, brandy sauce (v) 8.25
- Chocolate Fondant**, with vanilla ice cream (v) 8.75
- Blackberry and White Chocolate Eton Mess (v)(gf)** 7.95
- Apple, Sultana and Cinnamon Crumble**, with ice cream or custard (v)(gf) 7.95
- Trio of Sorbet or Ice Cream** 6.50
- Cheeseboard**, a selection of local cheese, artisan crackers, dates, grapes, fig, homemade chutney 12.85