

# 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, 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