

# December menu

## LUNCH & DINNER

### STARTER

Ham hock & smoked duck terrine, pineapple chutney, toasted brioche £6\*

Gin cured salmon blini, crème fraiche, mustard dill dressing £6.5\*

Cauliflower & cumin soup, onion tempura, mini cheddar loaf £6\*

Salt baked heritage beetroot, whipped goat's cheese candied walnuts £6\*

### MAIN

BBQ pulled pork - chuck steak burger - pulled pork, BBQ sauce £12

Cheese & bacon - chuck steak burger, Monterey jack cheese, bacon, relish £11

Buttermilk fried chicken burger- buttermilk fried chicken breast, chilli jam £11

Spiced Indian chickpea kofta burrito, chutney, dhal, rice £10

All served with fries

8oz Ribeye steak £18

8oz Rump steak £13

Served with salt & pepper fries, roast tomatoes, watercress  
and either peppercorn sauce or garlic butter

Chargrilled BBQ pork ribs, chargrilled corn, salt & pepper fries £16

Braised venison & port suet pudding, roast garlic mash, shallot gravy £16\*

Pan roasted cod, crab risotto cake, pak choi, lemongrass & lime leaf velouté £17\*

Celeriac, wild mushroom nut roast, fondant potato, Jerusalem artichoke puree £14\*

Roast turkey, apricot & chestnut stuffing, cranberry glazed pigs, roast potatoes £14\*

### DESSERT

Eggnog crème brulee, stem ginger shortbread £6\*

Baked dark chocolate tart, salted caramel ice cream £6\*

Christmas pudding with brandy sauce £6\*

Sticky toffee pudding, candied pecans, clotted cream ice cream £6

Artisan British cheeses, biscuits & chutney £7\*

Marshfield farm ice creams or sorbets £5

**\*LUNCH SET MENU, ORDER 2 COURSES £17.50 OR 3 COURSES £22.50**

**\*DINNER SET MENU 3 COURSES £26.00**