



DECEMBER MENU

Starters

Seasonal soup, fresh bread £6.00

Smoked haddock, crushed new potatoes, poached egg, mustard beurre blanc £7.50

Poached pear & grilled goats cheese salad, toasted walnuts, balsamic glaze £7.00

Salmon and dill mousse, toasted croutes, lemon oil £7.00

Crispy duck roll, Asian salad, hoi sin sauce, toasted cashews £8.25

Pork & apple walnut terrine, plum chutney, toasted ciabatta £7.25

Mains

Roast turkey crown and leg, braised red cabbage, roasted root vegetables, roast potatoes, chestnut stuffing, pigs in blankets £17.00

Roasted cod loin, clam bouillabaisse, new potatoes, toasted samphire £16.50

Pan fried seabass, brown shrimp risotto, rocket, parmesan £17.50

Braised featherblade of beef, creamy herb mashed potato, sauteéd greens, button mushrooms £17.50

Brie, thyme & new potato hot pot, nut crumble, seasonal baby vegetables £14.00

Aspall's braised pork belly, lyonnaise potato, baby vegetables, sauteéd greens, pork crackling, jus £16.50

Duo of lamb, lamb rump, lamb meat loaf, fondant potato, honey glazed parsnips, sauteéd kale, mint jus £20.00

From the Chargrill

Sirloin steak 10oz £26.00

Filet mignon £30.00

Served with field mushroom and tomatoes,
choice of two sides and either peppercorn sauce, blue cheese sauce or garlic butter.

Sides £3.75

- ~ Green beans with bacon & shallots
- ~ Fingerling potatoes, butter & fresh herbs
- ~ Greek salad

Sides £3.00

- ~ Creamy mash
- ~ Garden salad
- ~ Hand cut chips

Menu ingredients are subject to change without notice due to seasonality and availability

Food allergies and intolerances:

Please ask a member of staff if you require information on the ingredients in the food we serve.

Please note: No smoking of any kind is permitted in the restaurant.

Puddings

£6.50

Christmas pudding, brandy sauce

Vanilla crème brulee, chocolate shortbread

Apple & blackberry crumble, crème anglaise

White & dark truffle chocolate tort

Limoncello cheesecake, blackcurrant sorbet

Winter cheese selection £8.00

Ice cream & sorbet

Hot drinks

teapigs,

Tea for 1 £2.55 Tea for 2 £4.10

Everyday Brew
 Darjeeling Earl Grey
 Mao Feng Green Tea
 Super Fruit
 Chamomile Flower
 Peppermint Leaves
 Lemon Ginger

Chocolate & Mint
 Jelly & Ice Cream
 Honeybush & Rooibos (naturally caffeine free)
 Rooibos Crème Caramel (naturally caffeine free)
 Spiced Winter Red Tea
 Silver Tips White Tea

Cafetiere of coffee £2.95

Espresso single £1.80 double £2.50

Americano £2.00

Cappuccino £2.50

Latte £2.60

Macchiato £2.60

Flat white £2.75

Digestifs

Calvados V.S.O.P	25ml £2.80
Hennessy VS	25ml £2.80
E&J Brandy	25ml £2.80
Adnams ruby port	100ml £4.50

Dessert wines

Please ask for our wine list

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