

## NIBBLES

NOCELLARA OLIVES (v, ve, gf)	4.5
CRISPY PORK BELLY IN A CHILLI BALSAMIC & SESAME RELISH (gf)	7.5
PIGS IN BLANKETS WITH HONEY MUSTARD GLAZE	7.5
BRIE MOUSSE, PEAR & APPLE CHUTNEY, SEA SALT ROSEMARY STRAWS (v)	7

## STARTERS & SMALL PLATES

MUSHROOM WITH BLUE CHEESE & DUXELLE STUFFING Topped with café de Paris butter, pepper sauce & tomato rocket salad (v, gf)	8.5
TWICE BAKED SMOKED CHEESE SOUFFLE Cider & onion cream, apple crisps, spring leaves, toasted sourdough bread (v)	9.5
CHICKEN LIVER PARFAIT WITH A CRUNCHY NUT CRUMB Mushroom ketchup, golden beetroot salad & maple glazed stone fruit, toasted sourdough bread	9.5
WARM PRAWN COCKTAIL WITH GRILLED RED SNAPPER Baked tomato compote, braised gem & avocado, savoury cracker & cocktail sauce (gf)	10.5
POACHED SALMON, WATERCRESS & SPINACH ROULADE Pear gel, orange & pomegranate salad	10.5
GOATS CHEESE ESPUMA & HONEY GLAZED ROOT VEGETABLE SALAD Spiced cranberry jelly & apple crisps (gf, v)	8.5
CREAMY LEEK & POTATO SOUP Topped with crispy greens, sourdough bread (ve, v)	7
PAN FRIED SCALLOPS Butternut squash, belly pork lardons, sage butter & chestnuts (gf)	10.5
TOASTED SOURDOUGH BREAD Oils (v, ve)	4

## FROM THE GRILL

FLAT IRON STEAK 8oz	17
RIB EYE STEAK 10oz	28.5
FILLET STEAK 8oz	30.5
STEAK SAUCES Add sauce -Peppercorn   Garlic butter   Port & red wine   Three cheese sauce   Chorizo ragu	3.5
All served with triple-cooked chips or mixed salad, grilled tomato & beer-battered pickled onion rings	
CHATEAUBRIAND STEAK (Serves 2) Served with port & red wine reduction, grilled asparagus, butter-glazed mushrooms, triple-cooked chips & béarnaise tomato (gf)	72

## SALADS

CAESAR SALAD Romaine lettuce, black pepper croutons, Parmesan cheese, Dijon mustard & garlic dressing	11
HERITAGE GARDEN SALAD WITH GRILLED GOATS CHEESE, HONEY & THYME Roasted vegetables, cauliflower, carrot, courgette, fennel & beetroot tossed in a dill & orange French dressing & pomegranate (v, gf)	13
SALAD ADDITIONS Breaded chicken 3.50   King prawns 4.00   Flat iron steak 4.50	

## SIDES

Shredded greens with cheese sauce (v, gf)	4
Beer battered onion rings (v)	4.5
Halston garden salad, French dressing (v, gf)	4
Buttered Charlotte potatoes with chervil (v, gf)	4
Sweet potato fries (v, ve, gf)	5
Triple cooked chips (v, ve, gf)	4
SAUCES Garlic mayo   Blue cheese mayo   Parmesan and truffle oil	1.5 each

## MAINS

### BOUDIN OF TURKEY BREAST WRAPPED IN AIR DRIED HAM 20

Honey roast parsnip & carrot puree, triple cooked dripping potatoes, bacon, chestnut & Brussel sprout cabbage parcel, pigs in blankets, Yorkshire pudding & Madeira wine gravy

### KATSU CHICKEN CURRY 16.5

White and wild rice, fried egg, katsu sauce, pickled red onions, sliced spring onions

### LEMON & GINGER GLAZED SALMON 19

Avocado chimichurri, crushed potatoes, roasted red pepper & courgette ragout, crispy kale (gf)

### SEARED SWORDFISH 20

Julienne of green vegetables & baby potatoes, roast cherry tomatoes & crayfish topped with warm chilli, lime & mango salsa, coconut coriander cream (gf)

### BEER BATTERED HADDOCK & TRIPLE COOKED CHIPS 16.5

Pea mayo, tartare sauce

### PAN FRIED DUCK BREAST WITH ORANGE GLAZE 22.5

Pomme Anna potato, thyme confit leg croquette, shredded greens, & parsnip crisps

### DOUBLE CHEESEBURGER WITH MAPLE CURED BACON 16.5

Beef tomato, crispy onion, cheddar, gherkins, lettuce, spiced ketchup & Dijon mustard mayonnaise, triple-cooked chips

### GRILLED HALLOUMI & PINEAPPLE BURGER 14.5

Carrot, chili, lime & red cabbage slaw, chipotle mayo & tomato compote, toasted brioche roll, triple-cooked chips (v)

### RAS EL HANOUT SPIRAL VEGETABLE FILO TART 14.5

Butternut squash purée, roast tomato, cauliflower, sautéed potatoes and beets, red wine jus (v, ve)

## DESSERT

### CRÈME BRULÉE INFUSED WITH LEMONGRASS, GINGER & MACE Christmas cookies (v) 7.5

### VANILLA & WHITE CHOCOLATE CHEESECAKE Biscoff crunch, lime glazed plums (v) 7.5

### CHOCOLATE TIRAMISU ICED PARFAIT (gf) 7.5

### SALTED CARAMEL S'MORE, CHOCOLATE BROWNIE WITH A BISCUIT CRUNCH Homemade marshmallow, chocolate mousse, mousseline cream & chocolate (v) 7.5

### APPLE, PEACH & BLACKBERRY CRUMBLE Toasted and whipped coconut, molasses and brandy custard (v, ve) 7.5

### CHEESE Local cheeses, celery, biscuits, medjool dates 10

Dessert wines available, please ask the team for details

## COFFEE & TEA

### CAPPUCCINO 3.5

### AMERICANO 2.9

### LATTE 3.5

### FLAT WHITE 3.4

### ESPRESSO 2.0

### DOUBLE ESPRESSO 2.4

### ADD SYRUP 0.5

### ENGLISH LAKELAND TEA 2.6

### PEPPERMINT TEA 2.5

### EARL GREY 2.5

### LEMON AND GINGER 2.5

### GREEN TEA 2.5

### DE-CAFFEINATED TEA 2.65

### CHAI LATTE 3.9

### LUXURY HOT CHOCOLATE 3.9

0.5

Decaffeinated coffee available

Please advise our team of any food allergies.

Please note our kitchens handle all the main allergens of dairy, fish, crustaceans, molluscs, celery, nuts, peanuts, gluten, egg, sesame, lupin, mustard, sulphites and soybeans.

(v) Vegetarian (gf) Gluten Free (ve) Vegan