



TO SHARE

BAKED CAMEMBERT (GFO)

Served with toasted sourdough bread, house onion chutney and redcurrant sauce

BREAD AND OLIVES (GFO)

STARTERS

SPICED PARSNIP AND CHESTNUT SOUP (VEGAN / GFO)

Served with warm sourdough bread & butter

CRAYFISH AND PRAWN COCKTAIL (GFO)

Served with Marie Rose sauce and Melba toast

CORNISH SCALLOPS (GF)

Served with cauliflower vanilla puree, crispy pancetta and garlic, chorizo, porcini mushrooms & butter sauce

DUCK & PORK LIVER PATE WITH ORANGE BUTTER (GFO)

Served with dressed salad, house onion chutney and toasted sourdough bread

FIG AND GOAT CHEESE PARCELS

Served with dressed salad and raspberry puree

PORTOBELLO MUSHROOM (GF)

Stuffed with blue cheese, onion and pepper

CHEESE SOUFFLE

Served with dressed rocket salad

MOROCCAN CAULIFLOWER (VEGAN/GFO)

Served on hummus sourdough bread

SIDES (GFO)

TRIPLE-COOKED CHIPS, CHEESY CHIPS, FRENCH FRIES, TRUFFLE & PARMESAN FRIES, GARLIC BREAD, CHEESY GARLIC BREAD, SEASONAL VEGETABLES, DRESSED SALAD

£13.99

£8.99

£7.99

£9.99

£12.99

£7.99

£8.99

£8.99

£9.99

£7.99

£4.50

MAIN COURSES

SALMON FILLET (GFO)

Herb-crusted salmon, served on a bed of samphire with new potatoes and creamy Madeira & clams sauce

FISH AND CHIPS (GFO)

Beer-battered haddock, triple-cooked chips, house mushy peas and house tartare sauce

TRADITIONAL TURKEY BREAST ROAST (GFO)

Served with roast potatoes, Yorkshire pudding, stuffing, pigs in blankets and pan gravy

SLOW-COOKED PORK BELLY (GFO)

Served with truffle mash and creamy cider & apple sauce

DUCK BREAST (GF)

Served with fondant potatoes and chilli, pineapple & orange sauce

CHICKEN SUPREME (GF)

Served with champ and creamy wild mushroom sauce

WINTERBOURNE LAMB

Slow-cooked, bone-in lamb shoulder, served with champ and rich red wine & mint gravy

10oz SIRLOIN STEAK (GFO)

Served with triple-cooked chips, Portobello mushrooms, grilled tomatoes and onion rings

Add peppercorn, blue cheese or red wine sauce

10oz RIB-EYE STEAK (GFO)

Served with triple-cooked chips, Portobello mushrooms, grilled tomatoes and onion rings

Add peppercorn, blue cheese or red wine sauce

GOURMET BEEF BURGER (GFO)

Brioche bun, iceberg lettuce, tomato, streaky bacon, house red onion chutney, Monterey Jack cheese, fried hen's egg and house burger sauce

Served with french fries and dressed salad

VEGAN GREEN RISOTTO

Green vegetable risotto in a rich & creamy vegan sauce

ROASTED VEGETABLE TART (VEGAN)

Served with dressed salad and redcurrant & port jus

BRIE, CRANBERRY & MUSHROOMS

WELLINGTON (VEGETARIAN)

Served with roasted potatoes and vegetarian gravy

£23.99

£17.99

£20.99

£20.99

£22.99

£19.99

£23.99

£28.99

£3.00

£31.99

£3.00

£18.99

£16.99

£17.99

£17.99

Our main dishes are served with a bowl of seasonal vegetables

If you have a food allergy or a special dietary requirement please inform a member of our staff or ask for more information

