



Starters

Chef's soup of the day with bread roll and butter (GF)(V)

Ham hock and leek terrine, piccalilli, olive focaccia

Tiger prawns and poached seafood cocktail, American cocktail sauce,
avocado, paprika (GF)(NF)

Tomato, goats cheese and basil tart, water cress, toasted pine nuts, basil oil (V)

Moroccan chickpea and quinoa salad, vegan feta, avocado and Boltardy beetroot (VE)

Buddha salad - herb quinoa, avocado, sweetcorn kernels, pepper, red onion, chickpeas,
beetroot, crispy kale, pumpkin seeds, herb olive oil (V)(VE)

2 courses £34

3 courses £39



Mains

Braised lamb shank, pomme puree, minted & maple roasted root vegetables,

Brussel sprouts, cranberry jus (GF)(NF)

Traditional roast turkey, herb roast potatoes, honey root vegetables, Brussel sprouts,
Yorkshire pudding, stuffing, pig in blanket, rich gravy

Pan seared lemon & thyme salmon supreme, Parish mash, ratatouille, green herb oil
(GF)(NF)

Wild mushroom and saffron risotto, toasted pine nuts, truffle oil (GF)(VE)

Chicken tikka masala, steamed basmati rice, poppadom, naan and mango chutney

Gnocchi pasta, creamy garlic cheese sauce, cherry tomato and garden peas, fresh basil,
truffle oil and garlic bread (V)

Steaks

8oz Fillet of beef, dauphinoise potato, celeriac puree, edamame beans, wild mushrooms,
baby arugula, rich jus (GF)(NF) (£10 supplement applies)

8oz Rump steak, grilled tomato, field mushroom, chips, peppercorn sauce (GF)(NF)

Burgers

De-luxe beef burger, American cheese slice, streaky bacon, coleslaw, Bourbon bbq sauce,
French fries

Cajun spiced chicken burger, coleslaw, garlic and herb mayonnaise, French fries

2 courses £34

3 courses £39

GF = Gluten free – V = Vegetarian – VE = Vegan. NF = Nut free Items may contain bones and allergens. Please ask for assistance if you have any concerns.



Desserts

- Chocolate and orange torte, chocolate and orange glaze (V)
- Christmas pudding, brandy and vanilla custard (V)
- Tiramisu, mascarpone mousse, cocoa powder (V)
- Raspberry Frangipane tart, vanilla ice cream (V)
- Chocolate brownie, vanilla ice cream (V)(GF)
- Sticky toffee pudding, salted caramel ice cream (GF)(V)
- Lemon cheesecake, vegan lemon creme, mixed berries (GF)(VE)(V)
- Trio of Kelly's ice cream - vanilla, chocolate, strawberry (GF)(V)

Coffee

- Black americano, Flat white, Latte, Cappuccino, Espresso From £3.00
- Irish coffee – or replace the Jameson Irish Whiskey with Amaretto,
Baileys, Brandy, Cointreau, Malt Whiskey, Tia Maria From £5.50

Tea

- English breakfast, Chamomile, Green tea, Decaffeinated English breakfast,
Peppermint tea, Earl Grey. From £3.20

2 courses £34

3 courses £39

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Sides

Sweet potato fries (VE)(V)(NF)	£4.50	House salad (VE)(V)(NF)	£3.95
Chips (VE)(V)(GF)(NF)	£4.50	Homemade coleslaw (V)(GF)(NF)	£3.95
Cheesy chips (V)(GF)(NF)	£4.95	Mixed olives (VE)(V)(GF)(NF)	£4.95
Onion rings (V)	£4.00	Cheesy garlic bread (V)	£4.95
Crusty bread roll and butter (V)	£3.50		

Children's Menu

£10.25 please ask for our 'create your own' menu