



### **APPETISERS**

#### **Garlic Bread**

Traditional **6.5**

Vegan **6.5**

Mozzarella & Sun blushed tomato **8 (V)**

#### **Mixed Olives**

Olives, Sun blushed tomatoes, Mixed herbs **5 (V)**

#### **Roasted Red Pepper Hummus 7 (V)**

Pitta bread, Lemon oil

### **STARTERS**

#### **Homemade Soup of the Day 7.5 (V)**

Crème fraiche, chive oil, croutes

#### **Crispy five spiced confit duck leg 9.50**

*Plum & apple chutney, greens beans  
and sesame salad, sweet chilli sauce*

#### **Homemade Black Pudding 9**

Poached egg, Wholegrain mustard & bacon sauce.

#### **Tempura prawns 10**

Asian slaw, sweet chilli mayonnaise

#### **Duo Jackfruit and Vegetable Bao Buns 9 (VE)**

Sticky BBQ, Sweet Chilli, Miso Mayonnaise, Sesame seeds.

### **MAIN COURSES**

#### **Classic Fish & Chips 16.5**

Beer battered haddock fillet, Chunky chips, Mushy peas, Tartare sauce, Curry Mayonnaise, Gravy, Bread & butter, lemon wedge

#### **Seabass Fillet 15**

Piperade, garlic puree, olives, fennel, fondant potato, basil oil

#### **Roasted Lamb Shank 19**

Red cabbage, carrot and swede, roasted parsnips, minted new potatoes, lamb jus

#### **Artisan Mixed Kebab 19.5**

Served on flatbread, with falafel, mixed salad dressed with harissa yoghurt side of fries & red pepper hummus.

#### **Steak and Ale Pie 16.5**

Hand cut chips & buttered savoy cabbage

#### **Himalayan Salt Chamber Dry Aged Sirloin Steak 32**

Roast tomato, Garlic field mushroom, Onion rings, Caesar salad, Peppercorn Sauce

#### **Himalayan Salt Chamber Dry Age Rib Eye 32**

Aged for 28days, 10oz Steak with Hand- cut chips, Garlic mushroom, Roast Tomato, Peppercorn

#### **Butternut Squash and Lentil Wellington 16.5 (VE)**

Sweet potato, mixed leaf salad

### **PASTA**

#### **Chicken, Chorizo & Nduja Pappardelle 15**

Peppers, Spinach, Sun blushed tomatoes, Creamy tomato sauce, Rocket & Parmesan

#### **Wild Mushroom Lasagne 15 (V)**

Celeriac, Spinach, Ricotta, House Salad

#### **Beetroot, Wild Mushroom Butternut Squash Risotto 14 (VE)**

Crispy Sage

### **PIZZAS**

#### **Classic Margarita 11 (V)**

Artisan tomato sauce, Mozzarella, Basil

#### **Seafood 13.5**

Marinated tuna, Tiger prawns, Crayfish, Anchovy, Artisan tomato sauce, Mozzarella

#### **Trio Sausage 13.5**

Chorizo, Pepperoni, Nduja, Tomato sauce, Mozzarella

#### **Vegan 12.5 (VE)**

Roasted peppers, Sun blushed tomatoes, Chargrilled courgette, Olives, Vegan cheese.

### **BURGERS**

#### **Artisan Classic Beef 16**

Artisan beef patty, Monterey Jack cheese, Streaky bacon, Gem Lettuce, Tomato, Gherkin, Artisan burger sauce.

#### **Crispy Cajun Chicken 16**

Crispy coated Cajun chicken breast, Monterey Jack cheese, Gem lettuce, Beef tomato, sweet chilli mayonnaise

#### **Christmas Burger 16**

Turkey and Stuffing, Brie, Bacon, Hash Brown, Cranberry Sauce

### **Please Turn Over For Our Christmas Menu**

#### **LUNCH 12-17:00**

**2 course - £22**

**3 course - £26**

#### **DINNER 17 – 21:00**

**2 course - £26**

**3 course - £30**

## **DESSERTS**

### **£9**

#### **STICKY TOFFEE PUDDING**

Stem ginger ice cream, caramel sauce

#### **Glazed Lemon Tart**

*Crushed meringue, Strawberry coulis, raspberry sorbet*

#### **Apple and Raspberry Crumble (VE GF)**

Seasonal Berries, strawberry sorbet

#### **Millionaire Tart**

Seasonal berries, chocolate sauce, salted caramel ice cream

#### **Ginger Parkin**

Vanilla caramel sauce, seasonal berries, stem ginger ice cream

#### **Chocolate Cheesecake**

Chocolate sauce, white chocolate ice cream, seasonal berries

#### **Classic Christmas Pudding**

Brandy sauce, Christmas pudding ice cream

#### **Eton Mess Sundae (GF)**

Strawberries and cream ice cream, whipped cream, crushed meringue