

The County Bread Board - Local artisan bread, butter, hummus and balsamic glaze. £4.00

Starters

Chef's homemade soup of the day served with artisan sourdough bread (GF)	£5.00
Haslet green peppercorn & smoked bacon terrine with spiced pear chutney (GF)	£7.00
Caramelised red onion and feta cheese tart with balsamic salad. (V)	£6.50
Breaded Mordon farm camembert with homemade gooseberry chutney. (V)	£6.00
King prawns in tempura batter on a bed of greens with sweet chilli dipping sauce (GF)	£8.50

Mains

Roast breast of Turkey with all the trimmings – Duck fat roast potatoes, Yorkshire pudding and stock gravy with mash potato and seasonal veg. (GF)	£15.50
Daube of beef in bourguignon sauce, with horseradish mash, baby carrots and parsnip crisps.	£15.50
Pan fried breast of chicken, wild mushroom, pine nut and spinach risotto, red wine jus and parmesan tuille. (GF)	£16.50
Scottish salmon supreme on smoked salmon and spring onion linguine and a white wine cream sauce	£16.50
Pan fried silver hake on samphire and greens with king prawns in garlic butter and asparagus spears. (GF)	£17.00
Sautéed wild mushrooms, roast chestnut and spinach tagliatelle in garlic and herb butter with halloumi cheese. (GF) (V)	£15.00
Homemade steak and ale pie in a shortcrust pastry, with triple cooked chips, stock gravy and a choice of mushy or garden peas.	£14.50
Beer battered cod fillet with triple cooked chips and a choice of mushy or garden peas.	£14.50
8oz matured fillet steak, served with peppercorn sauce, cherry vine tomatoes, field mushrooms, water cress and triple cooked chips.	£28.00

Extra Side Orders

Seasonal vegetables £3.50 Buttered new potatoes £2.50 Creamed mash potato £2.50
Triple cooked chips £2.50 House salad £2.50 Garden or mushy peas £1.50 Onion rings £2
Peppercorn sauce £3 Chinese Curry Sauce £1.50

Please inform your waiter of any food allergies you have when placing your order, as not all ingredients can be listed. Prices inclusive of 5 %VAT. Menu subject to change

V - Suitable for Vegetarians

GF - Gluten free alternative available

PLEASE REMEMBER TO WEAR A FACE COVERING WHEN MOVING AROUND THE RESTAURANT

Desserts

Individual Christmas Pudding, white chocolate and rum sauce with cherry candy floss	£7.00
Lemon posset with raspberry compote, ginger shortbread and chocolate dipped fruit (V)	£7.00
Warm chocolate orange brownie, honey comb and vanilla ice cream (V)	£7.50
Vanilla panacotta, poached spiced plums, oat crumble and candied pecans (GF)	£7.00
Selection of cheeses, savoury biscuits, homemade fruit cake and chutney (GF) (V)	£10.00

Port

50ml Quady winery starboard batch 88 -California port style wine £3
Barros Port - £4

Dessert wines

Elysium black muscat – quady winery, California 100ml £6
Elysium orange muscat – quady winery, California, 100ml £6

Beckleberrys' handmade ice cream with Rossini wafers £2.50 per scoop

Create your own with a choice of:

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| - Salted Caramel | - Vanilla | - Chocolate |
| - Strawberry | - Raspberry Sorbet | - Liquorice with Blackcurrant |

Ice cream toppers £2 per shot (20ml)

Shot of espresso (£1.75), Tia Maria (Coffee liqueur), Disaronno or Baileys Irish cream liqueur

Coffees

Espresso £1.75 | Double Espresso £2.50 | Cappuccino £2.50 | Latte £2.50 | Americano £2
Flat white £2.60 | Hot chocolate topped with whipped cream £3 | Decaffeinated coffee £2
Pot of tea £2.50 | Pot of decaffeinated tea £2.50

