



## Winter Menu

### Starters

- Soup of the Day served with bread, butter and herb croutons (Vg) (GFA)
- Chinese Chicken Goujons served with Asian slaw and sweet chilli mayonnaise
- Creamy garlic mushrooms in a white wine sauce served garlic ciabatta (Vg) (GFA)
- Chefs Chicken liver pate served with toasted ciabatta & Homemade tomato chutney (GFA)
- Chestnut mushroom and truffle oil risotto (V)(Vg)(GFA)

### Mains

- Slow Braised Feather Blade of Beef in Bourguignon sauce, with Creamy Cheesy Mash, Honey Roast Parsnips & Carrots (GF)
- Traditional Fish & Chips served with Chunky Chips, Mushy Peas & Chip Shop Curry Sauce (GFA)
- Chicken Ballentine served with Creamy Cheesy Mash seasonal greens, mushroom and tarragon sauce (GF)
- Homemade lentil and squash curry, coconut rice(V)(Vg)(GF)
- Vegan burger, smashed avocado, vegan smoked cheese served with onion rings, hand cut chips and sweet chilli dip (V)(Vg)(GFA)
- Chestnut mushroom and truffle oil risotto add Chicken Breast (GF) (Vg)(V)
- Trio of sausage in rich baby onion gravy, with Creamy Cheesy Mash, Tenderstem Broccoli & Carrots
- Chilli crumb seabass served with crushed new potatoes, grilled tender stem and sweet chilli sauce (GFA)

### Desserts

- Homemade Sticky Figgy Pudding, served with toffee sauce
- Apple and pear crumble, served with custard or ice cream
- Warm Chocolate fudge Cake, chocolate sauce and ice cream
- Classic Vanilla crème brulee served with homemade shortbread (GFA)
- Selection of Ice Cream or Sorbets (GF) (Vg)

(V = VEGAN) (Vg = VEGETARIAN) (GF = GLUTEN FREE) (GFA = GLUTEN FREE AVAILABLE)

Please advise a member of staff if you have any allergies or food intolerances as some dishes may contain ingredients not listed on the menu.

All our food is, where possible, locally sourced and prepared fresh to order.