



'TIS THE SEASON

# STARTERS

**HOMEMADE SOUP OF THE DAY**  
WITH FRESH BREAD WEDGES

**V** **GFO**  
4.95

**CAULIFLOWER BHAJIS**  
SERVED WITH RAITA

**GF** **VE**  
4.75

**BBQ VEGAN DUCK BUNS**  
SERVED WITH CUCUMBER &  
SPRING ONIONS

**VE**  
5.95

**CHICKEN & HERB WAFFLE**  
SERVED WITH MAPLE SYRUP

**VO** **GFO**  
5.95

**HOT SMOKED SALMON &  
PARSLEY FISHCAKES**  
SERVED WITH LEMON MAYO

6.95

## SEASONAL MAINS

**BRAISED BEEF**

**GF**

With button onions,  
mushrooms and bacon, served  
with parsley mash

14.25

**BEER BATTERED FISH  
AND HAND CUT CHIPS**

Served with mushy peas,  
tartare sauce and lemon

13.50

**ROAST BREAST  
OF TURKEY**

**GFO**

Served with garlic and herb  
roasties, stuffing, seasonal  
vegetables, pigs in blankets  
and cranberry sauce

13.25

**BEETROOT, PORTABELLO  
MUSHROOM AND  
LENTIL WELLINGTON**

**VE**

With garlic and herb roasties,  
and roasted winter veg

11.95

**STUFFED  
YORKSHIRE PUD**

**V**

Filled with spinach, carrot  
and wild mushrooms. Served  
with roasties and seasonal veg

11.95

## DESSERTS...

## YOU DESERVE IT

**CHRISTMAS PUDDING**

**GF** **V**

Served with brandy custard

6.00

**APPLE CRUMBLE**

**VE**

Served with vanilla ice cream

6.00

**TREACLE TART**

**V**

With blackcurrant and clotted  
cream ice cream, and toffee sauce

6.00

**DARK CHOCOLATE &  
PECAN BROWNIE**

**GF** **V**

Served with vanilla ice cream  
and chocolate sauce

6.00