

# DECEMBER MENU

## NIBBLES

SMOKED ALMONDS (VE) 5  
GORDAL OLIVES (GF/VE) 6  
FETA STUFFED PEPPERS (V) 8  
SOURDOUGH BREAD, OLIVE OIL, BALSAMIC, SEA SALT (VE) 7

## STARTERS

SALMON GRAVLAX, SHRIMP & MANGO CHILLI SALSA (GF) 9  
KOREAN FRIED CAULIFLOWER, ASIAN SLAW, SWEET CHILLI DRESSING, TOASTED SESAME (VE) 6  
GLAZED FIGS, VEGAN FETA, BEETROOT, BALSAMIC ONIONS, CARAMELISED WALNUTS (GF/VE) 8  
VENISON LOIN, SHITAKE MUSHROOMS, PECORINO, ROCKET, TRUFFLE OIL (GF) 10  
SPICED PARSNIP & CARROT SOUP, TOASTED PUMPKIN SEEDS, HONEY CREAM (GF/V) 7  
CHICKEN & PISTACHIO TERRINE, TARRAGON MAYONNAISE, SOURDOUGH 8  
CONFIT DUCK, MAPLE MUSTARD WAFFLE, QUAIL EGG 8  
SALT & PEPPER BABY SQUID, SWEET CHILLI (GF) 9  
TIGER PRAWNS, GARLIC & KOMBU BUTTER (GF) 15

## MAINS

TURKEY WRAPPED IN STREAKY BACON, CHESTNUT & CRANBERRY STUFFING, GRAVY 19  
ROAST PORK LOIN, POACHED PEAR, CIDER SAUCE (GF) 17  
HERB CRUSTED COD, CRAYFISH & SUN BLUSHED TOMATO GNOCCHI 19  
FISH & CHIPS, PEAS, TARTAR SAUCE 16  
LAMB RUMP, RATATOUILLE, POTATO PUREE, MINT & RED ONION VINAIGRETTE (GF) 22  
8OZ RIBEYE STEAK, FRIES, ROCKET, HORSERADISH BUTTER 28  
HARBAR BEEF BURGER, CHEESE, GUACAMOLE, MAPLE MUSTARD & FRIES 16  
TURKEY BURGER, SAUSAGE, BACON, BRIE, CRANBERRY RELISH, SPROUT MAYONNAISE & FRIES 17  
WILD MUSHROOM & THREE NUT ROAST, CRANBERRY RELISH, GRAVY (V) 15  
SWEET POTATO & BUTTERNUT CURRY, COCONUT RICE, CUMIN SEED FLAT BREAD (VE) 15

## PIZZA

MOZZARELLA, BASIL, TOMATO (V) 12  
FOUR CHEESE PIZZA, TRUFFLE OIL (V) 13  
SALAMI, PEPPERONI, BUFFALO MOZZARELLA, CHILLI 14  
CONFIT DUCK, SPRING ONION, CUCUMBER, HOISIN 15  
SPICY SAUSAGE, BUFFALO MOZZARELLA, BROCCOLI, CREAM 15  
SEAFOOD, MUSSELS, SQUID, PRAWN, FRESH CHILLI, CREAM & TOMATO 16  
(PIZZA MAY ARRIVE AT DIFFERENT TIMES TO OTHER DISHES DUE TO OVEN SPACE)

## SIDES

SKINNY FRIES (GF/VE) 4 | TRUFFLE & PARMESAN FRIES (GF) 5 | BEER BATTERED ONION RINGS (V) 4  
SEASONAL GREENS (GF/V) 4 | MAC & CHEESE (V) 6

## DESSERTS

SOUR CHERRY CHEESECAKE, CRÈME FRAICHE, TOASTED ALMONDS (V) 8  
DARK CHOCOLATE & MANDARIN TART, CLOTTED CREAM, ORANGE PUREE (V) 8  
CHRISTMAS PUDDING, RUM BUTTER, BRANDY CREAM (V) 6  
WINTER BERRY & SLOE GIN JELLY, PEAR SORBET, CANDIED WALNUTS (V) 7  
LOCAL CHEESE SELECTION, SEASONAL CHUTNEY, CRACKERS 9

## (V) VEGETARIAN (VE) VEGAN

IF YOU ARE CONCERNED ABOUT ANY FOOD ALLERGIES OR DIETRY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF THE TEAM WHO WOULD BE DELIGHTED TO ASSIST. ALL PRICES ARE INCLUSIVE OF VAT AND A DISCRETIONARY GRATUITY OF 10% IS ADDED TO THE TOTAL BILL AND DIVIDED FAIRLY BETWEEN THE STAFF AND INDEPENDENTLY BUSINESS.