

'TIS THE SEASONAL MENU

3 courses 39.95

TO START

- Chef's soup of the day with warm bread and butter ★ (V/VGA)
Chicken liver & brandy pâté with fig & onion chutney and organic bloomer
Garlic & Stilton mushrooms with warm mop up bread ★ (V)
Panisse, fried chickpea chips seasoned in chilli with roast garlic mayonnaise (V/VG)
Prawn & avocado cocktail, Marie-Rose sauce, lemon & granary bread ★
Wild boar tortelloni, soft herb butter, crispy sage & Grana Padano

MAINS

- Grilled 8oz Sirloin steak, thick cut chips, roast plum tomato, baked flat cap mushroom and ale battered onion rings ★
Roast cauliflower, confit garlic, shaved chestnuts with strozzapreti pasta, tossed in pesto, finished with vegan mozzarella (VG)
Roast salmon fillet, hasselback potatoes, tenderstem broccoli, peas and parsley beurre blanc with crispy courgettes ★
Venison & chestnut casserole, horseradish dumpling, chantenay carrots and creamy mash

CHEF'S ROASTS OF THE DAY

served with creamed and roast potatoes, seasonal root vegetable mash, buttered greens, bottomless gravy & unlimited Yorkshire puddings. Choose from:

- Roast chicken breast, pig in blanket and sage & onion stuffing ★
Slow roast lamb shank with mint sauce ★
Roast rump of British beef with horseradish sauce ★

PUDDINGS

- Baked apple crumble with hot custard and vanilla ice cream
Glazed crème brûlée with home baked shortbread ★
Steamed spotted dick with custard and clotted cream ice cream
Lotus Biscoff cheesecake, butterscotch sauce and honeycomb ice cream (VGA)
Rich chocolate brownie, dark chocolate sauce and white chocolate ice cream (NGCI)
Creamy Singletons Lancashire cheese & Clawson Farm Stilton with apple chutney and warm fruit & ginger loaf

This Christmas, JW Lees and

Coca-Cola

are offering buy one get one free on Coke Icon bottles for designated drivers.

(V) – suitable for vegetarians, (VG) – suitable for vegans, (VGA) – vegan option available, (NGCI) – No Gluten Containing Ingredients, ★ Can be cooked without gluten. If you suffer from a food related allergy please inform a team member for advice before you order. Not all ingredients are listed on the menu. Our kitchen uses nuts, gluten and other allergens. Although every care is taken to prevent cross contamination of allergens we cannot guarantee it. Should the listed product be unavailable it may be replaced by a similar alternative product. Fish may contain bones.

