

Menu

Starters

Traditional Prawn Cocktail 🍤

Served with crusty Bread and Butter

Breaded deep fried Camembert V

Served with cranberry sauce, and mixed lettuce.

Ox cheek Croquette

Served on Leek pommes Purée with rich RedCurrent Jus

Creamy Leek and Potato Soup V

Served with crusty bread and butter

Mains

Herb crusted Wild Salmon Supreme 🐟

Served with Garlic roasted new Potatoes, tender-stem Broccoli & a Bacon and pea white wine sauce

Slow cooked minted Lamb Shank

Served with buttery Mash, seasonal Vegetables & a Mint & Red Wine Jus

Traditional Fish and Chips

Fresh caught Haddock & hand cut triple cooked Chips served with peas & homemade Tartare

Butternut squash Wellington V

Served with roast potatoes, honey roast carrots and parsnips, Yorkshire pudding & onions gravy

Garlic & Thyme roast Turkey

served with Roast potatoes,

Cranberry stuffing, roasted carrot & parsnips, sauté sprouts with pancetta , Yorkshire pudding & red current Jus

To finish

Triple Chocolate Brownie 🍪

Served with Cream, Ice Cream or Custard

Lotus Biscoff Cheesecake

Served with Cream, Ice Cream or Custard

Salted Caramel Waffle

Served with Cream, Ice Cream or Custard

Christmas pudding

Served hot with Brandy double cream

selection of Ice Cream and Sorbet

We can cater for most dietary requirements, however please inform us when booking your table.

Please ask for Gluten free/vegan options