

CHRISTMAS MENU

STARTERS

- Wild mushroom and tarragon soup, chive cream v. 7.50
Chapel and Swan oak smoked salmon, roasted beetroot and orange 10.50
Duck liver pâté, toasted sourdough bread, house pickles 9.25
Roasted vegetable, quinoa salad, roasted goat's cheese and crostini v. 8.50

MAINS

- Grilled 240g ribeye steak, béarnaise sauce 25.50
Hot smoked salmon, choron sauce 18.50
British roast turkey with sage and apricot stuffing, pigs in blankets 17.50
Salt baked celeriac, roasted leek and sweet potato Wellington,
tamarind tomato sauce vE. 16.00

All mains served with seasonal vegetables and roast potatoes

SIDES

- Cauliflower cheese (serves 2-3) 6.50 Creamy mash 4.50 Chips 4.50
Pigs in blankets 7.25 Yorkshire pudding with gravy 4.25

DESSERTS

- Christmas pudding with clotted cream or Bailey's sauce 8.25
Chocolate, hazelnut brownie, hot chocolate sauce, vanilla ice cream v. 7.50
Apple and blackberry crumble with vanilla ice cream 7.75
British cheese board 9.50
Tuxford and Tebbutt Stilton (v.), Cotswold Brie (v.),
Westcombe Cheddar, grapes, ale chutney and biscuits

V. VEGETARIAN VE. VEGAN

Please ask a member of the team should you require any allergen information on any of our dishes. A £10 per person deposit will be required to confirm your booking.

All prices include VAT. A discretionary service charge of 10% will be added to your bill.