



Our 2026 Winter Menu





Appetisers

Bread and Chutney 6

(GF*) (VG*)

Bread and Olives 9

(GF*) (VG*)

Starters

Seasons Soup 7

Chestnut crumb, warm bread (GF*)

Chicken Terrine 11

Wrapped in smoked streaky bacon, served with mushroom ketchup & pickled mushrooms (GF)

Confit Duck Leg Spring Roll 12

Served with plum chutney

Smoked Salmon Tartare 12

With lemon crème fraîche, dill, & Guinness soda bread (GF*)

Crayfish & Avocado 12

With tomato pesto on a homemade crumpet (N)

Spiced Indian Sweet Potato Cake 10

Cucumber, mint & tomato salad, harissa yoghurt (GF)

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VEGAN OPTION (N) CONTAINS NUTS (N*) MAY CONTAIN NUTS. *PLEASE NOTE THAT WE ARE NOT A NUT FREE
KITCHEN, BUT WE DO TRY OUR BEST TO PREVENT ANY CROSS CONTAMINATION*

*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES/DIETARY REQUIREMENTS, AS DISHES MAY BE ALTERED TO
SUIT, OR ALTERNATIVES MAY BE AVAILABLE*

SUPPLEMENT CHARGES MAY APPLY DURING OUR MONTHLY SPECIAL OFFERS



Mains

Lambs Liver 24

Smoked bacon chop, black pudding,
bubble & squeak rösti & lamb jus (GF*)

Steak and Guinness Pie 25

Stout & cheddar mash, seasonal greens & gravy

Seafood Tagliatelle 26

Mussels, scallops & prawns,
with creamy white wine & chive sauce

Roast Seabass Loin 26

A Spanish stew of red peppers, red onion, courgette
& new potatoes with a smoky tomato sauce (GF)

Duo of Pork 28

Herb crusted tender loin, sticky cider pork belly,
cream of leek sauce heritage carrots
& wholegrain mustard crushed potatoes (GF)

Fried Buttermilk Chicken BBQ Bacon Burger 22

Ranch coleslaw & fries (GF*)

Brie, Tomato and Chilli Jam Tart 22

Roasted mint potatoes & salad

Vegan Style Beef Burger 22

Vegan cheese, salad & fries (GF*)

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Grill

We use only the finest grass-fed beef, mainly Aberdeen Angus from local, family run farms (Depending on the time of year).

6oz Fillet 35 8oz Fillet 39

10oz Sirloin 32 10oz Ribeye 32

Pork Tomahawk 14 oz 28

Served with a choice of fat chips, skin on fries, new potatoes or truffle & parmesan fries (supp 1.50) roasted beef tomato, portobello mushroom, onion rings & pea shoots (GF*)

Sauces: 4.5

Diane (GF)(V) Peppercorn (GF)(V)

Yorkshire Blue Cheese (GF)(V)

Sides

all sides £5.50

Fat Chips (V) | Skin on Fries (GF*)(V)

New Potatoes (GF)(V)(VG*) | Onion Rings (GF*)(V)

House Salad (GF)(V)(VG) | Mixed Seasonal Greens (GF)(V)(VG*)

Truffle & Parmesan Fries 6 (GF*)

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Desserts

All deserts 9

Pistachio Tiramisu

With chocolate shavings

Steamed Chocolate Sponge Pudding

With chocolate sauce & crème anglaise

Baked White Chocolate and Ginger Cheesecake

With honey & ginger ice cream

Orange Crème Brûlée

Served with chocolate chip shortbread (GF*)

Clotted Cream Rice Pudding

Berry compote & toasted almonds (GF) (N)

Seasons Cheese Board

6 supplement

Four Cheeses, crackers, Grandma's Chutney, apples, grapes & celery (GF*) (V)

All of our cheeses are chosen with expert knowledge & care for quality, flavour, & diversity

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A decorative border of watercolor illustrations surrounds the central text. It includes a large blue and pink rose in the top left, a purple thistle in the top right, and various sprigs of red berries, blue and green leaves, and pine needles scattered around the edges.

*Thank you for
dining with us this
Winter*