



**FROM 26TH NOVEMBER TO THE 2ND JANUARY**

## STARTERS

### **Cheddar Pickle Tart** ✓

**£4.50**

Shortcrust pastry case with a smoked Cheddar sauce & pickle, topped with a crispy onion and smoked Cheddar cheese breadcrumb. Served on a bed of tomato and rocket salad, with a caramelised onion chutney

### **Brussels Pate**

**£4.50**

Smooth Brussels pate made with pork, chicken & pork livers  
Served on a bed of rocket with onion loaf and a caramelised onion chutney



## MAINS

### **Festive Chicken Burger**

**£14.95**

A chicken burger stuffed with sage and onion stuffing  
served in an artisan brioche bun with little gem lettuce, beef tomato, sweet red onion pickle and cranberry sauce,  
topped with 2 succulent pigs in blankets and served with skin on fries

### **Venison Steak**

**£12.50**

A highland game venison steak, best served rare or medium rare.  
Served with grilled beef tomato, flat mushroom, battered onion rings, houseslaw, rocket and skin on fries.

## DESSERTS

### **After Dinner Mint Truffle Torte** ✓

**£4.95**

Peppermint crisp mousse on a Bourbon biscuit base, topped with a chocolate truffle mix and finished with an  
After Dinner Mint chocolate thin, dark chocolate shavings & sugar mint pieces.  
Served with vanilla ice cream

### **Jaffa cake** ✓

**£4.95**

Three layers of orange flavoured sponge layered with an orange flavoured gel filled & side masked with chocolate icing.  
Served with a jug of pouring cream.



All our food is prepared in a kitchen where cross contamination may occur. Full allergen information available on request  
Whilst every effort is made to remove all bones from our meat products, we can not guarantee every bone is removed