NIBBLES

Cranberry & Harissa Hummus, Chilli Oil & Sea-Salted Pitta Chips £6.50 (V)

Kalamata Black Olives & Cerignola Green Olives from Puglia, Italy, Oregano & Lemon Oil £6.50 (VE,GF)

Warm Rosemary Focaccia with Henderson's Relish Butter £5.00 (V)

SMALL PLATES

Cider Glazed Pigs In Blankets £8.75
Maple & Mustard Dip

Salt & Pepper Chicken Wings £8.25
Crispy Onions, Chilli & Lime Glaze

Mature Cheddar Cheese & Potato Bon Bons £8.00
Chives & Creme Fraiche (V)

Beef Short Rib Burnt Ends £8.95
BBQ Sauce & Pickled Jalapenos (GF)

Fig, Goat's Cheese & Prosciutto Crostini £8.50
Thyme Infused Honey (GFO)

STARTERS

Twice Baked Mature Cheddar & Chive Soufflé £11.50 (V)
Add Spicy Nduja Sausage & Parmesan for £3.00 extra

Honey Glazed Ham Hock Pressing £10.50
Red Onion Chutney, Rocket Salad & Sourdough Toast (GFO)

Baked Camembert £10.95
Honey Glazed Pear, Rosemary, Almonds & Garlic bread (V,GFO)

Roasted Winter Vegetable Soup £7.95
Sourdough Roll (GFO)

Sweet Seasonal Melon £9.95
Blackberry Compote, Orange & Mint Syrup (VE/GF)

Tiger Prawn Cocktail £11.50
Avocado, Cherry Vine Tomato & Bloody Mary Sauce (GFO)

Roast Duck Croquettes £11.50
Winter Leaf Salad, Pickled Beetroot, Pomegranate Molasses, Orange & Thyme Jus

Scottish Smoked Salmon £14.00
Horseradish & Caper Dressing, Lemon Oil & Wholemeal Soda Bread (GFO)

MAINS

Roast Turkey Breast £19.50
Sage & Onion Stuffing, Pig in a Blanket, Thyme Roast Potatoes, Winter Vegetables & Turkey Gravy (GFO)

10 Hour Slow Roasted Beef Short Rib £22.95
Burnt Roscoff Onion, Battered Beetroot, Braised Carrot & Parsley Mash (GFO)

Slow-Cooked Shoulder of Lamb £22.95
Roast Garlic Mashed Potato, Braised Red Cabbage & Redcurrant Sauce (GF)

Pan-Fried Sea Bass £20.95
Potato Gratin, Buttered Curly Kale, Crayfish Tail & Parmesan Cream Sauce (GF)

Ale Battered Haddock Fillet £20.50
Skin-on Chips, Lemon, Tartare Sauce, Pea Puree & Masala Curry Sauce

Chargrilled Salmon Fillet £22.95
Crispy Potato Terrine, Buttered Spinach, Caper & Tomato Butter Sauce (GFO)

Grilled Vegetable & Sun-Dried Tomato Tart £19.25
Roast New Potatoes, Buttered Curly Kale & Arrabbiata Sauce (VE,GF)

Chestnut Mushroom Bourguignon Pie £18.50
Thyme Roast Potatoes, Winter Vegetables & Red Wine Jus (VE,GFO)

The 'Artisan' Smash Burger £19.75
Two Grilled Beef Burgers, Monterey Jack Cheddar, Smoked Maple Bacon, Rocket, Beef Tomato, Coleslaw & Skin-On Chips (GFO)

Fried Buttermilk Chicken Burger £19.75
Slaw, Pickles, Chipotle Mayo & Chicken Salted Fries

Seared 6oz Sirloin Steak Salad £21.00
Charred Pepper, Rocket Leaf, Soy-Mustard Dressing & Crispy Shallots (GFO)

King Prawn & Chorizo Scialatelli £21.50
Slow Roasted Vine Tomatoes, Garlic, Basil & Cracked Black Pepper

GRILLS

All our Grills are served with Portobello Mushroom, Vine Tomato, Skin-On Chips & Honey Mustard Dressed Rocket

Free Range Chicken Breast 7oz £19.50 (GFO)

28 Day Aged Sirloin Steak 10oz £32.95 (GFO)

Pork Ribeye Tomahawk Steak 10oz £22.50 (GFO)

Mount Pleasant Mixed Grill £34.95 (GFO)
6oz Sirloin Steak, Chicken Breast, Cumberland Sausage, Bacon Lion Chop, Lamb Kebab, Beer Battered Onion Rings & a choice of one Sauce

Add a Sauce to Your Grill

Green Peppercorn Cream £4.50 (GF)

Red Wine Sauce £4.50 (GF)

Masala Curry Sauce £4.50 (GF)

Arrabiata Sauce £4.50 (GF)

ARTISAN PIZZA

Made with Natural Yeast, Extra Virgin Olive Oil & Semolina Wheat Flour

Buffalo Mozzarella, Fior de Latte Mozzarella, Parmesan, Tomato & Basil £16.50 (V)

Pepperoni Pizza, Fior de Latte Mozzarella & Hot Honey Dressing £17.75

Spicy Nduja Sausage, Chorizo, Fior di Latte Mozzarella, Red Onion Jam & Rocket £18.95

Peach, Roast Vine Tomato, Spinach & Mascarpone £16.50 (V)

SIDE ORDERS & SANDWICHES ON REVERSE

Food Allergies & Intolerances - Please speak to a member of our team about your requirements before ordering.
(N) – Contains Nuts (GF) – Gluten Free (GFO) - Dish can be made Gluten Free (V) – Suitable for Vegetarian (VE) - Vegan
We cannot guarantee any of our dishes meet these requirements as it is produced in an environment where these allergens are present.

TRADITIONAL SANDWICHES

Mature Cheddar & Tomato Chutney £9.50 (V,GFO)

Smoked Salmon & Dill Cream Cheese £9.50 (GFO)

Honey Roast Ham & Caramelised Red Onion Chutney £9.50 (GFO)

Egg Mayonnaise & Cucumber £9.50 (GFO)

All of our Traditional Sandwiches are made with Baby Gem Lettuce & Tomato on a choice of Granary or White Farmhouse Tin Loaf with Lightly Salted Crisps

SPECIALITY SANDWICHES

Hot Roast Turkey £11.75 (GFO)
Sage & Onion Stuffing, Maple Bacon, Cranberry Sauce & Gravy on White Bloomer

Melted Brie Panzerotti £11.75
Orchard Apple Chutney & Rocket Leaf (V)

Steak Panzerotti £14.95
Rocket, Tomato, Parmesan & Honey Mustard Dressing

Fish Finger Butty £11.75
Pea Puree & Tartare Sauce on White Bloomer

All served with Lightly Salted Crisps

SIDE ORDERS

Skin-On Chips £5.25 (VE,GFO)

Chicken Salt Fries £5.95 (GFO)

Thyme Roast Potatoes £5.50 (VE,GFO)

Winter Vegetables - Roast Parsnip, Braised Carrot & Sprouts £5.75 (VE,GF)

Sweet Potato Fries £5.95 (VE,GFO)

Braised Red Cabbage £5.95 (V,GF)

Beer Battered Onion Rings £5.50 (VE)

Artisan Garlic Bread with Mozzarella £6.25 (V)

Cucumber, Mixed Olive & Cherry Tomato Salad £5.25 (GF)
with Honey Mustard Dressing

AFTERNOON TEA & PLANT BASED OPTIONS AVAILABLE ON A SEPARATE MENU

DESSERTS

Black Forest Chocolate Pudding £9.95
Dark Chocolate Sauce & Vanilla Ice Cream (V)

Buttermilk Panna Cotta £9.95
Dark Cherry Compote & Gingerbread

Christmas Pudding £9.95
Mulled Plums & Brandy Sauce (V,GFO)

Vanilla Cheesecake £9.95
Raspberry Compote, Raspberry Meringue & Lemon Curd Chantilly (V)

Afternoon Tea Cakes & Bakes £12.95
Dark Chocolate Brownie, White Chocolate & Raspberry Cheesecake, Christmas Fruit Cake, Champagne Posset, Salted Caramel Tart & Sultana Scone with Jam & Clotted Cream (V)

Selection of Ice Cream & Sorbets £7.50
Please ask your server for today's flavours (GF)

CHEESE

Artisan Cheese Plate £12.95
Barbers Vintage Cheddar, Blue Stilton, Wensleydale with Apricot with Orchard Apple Chutney, Grapes & Savoury Biscuits (V,GFO)

HOTEL Chocolat.

DESSERT COCKTAILS

Salted Caramel Martini £13.75
Hotel Chocolat Salted Caramel Liqueur, Vodka, Baileys & Caramel Sauce

Tiramisu £13.75
Hotel Chocolat Espresso Liqueur, Baileys, Espresso Coffee & Vodka