

## Starters

<b>Black Pudding Scotch Egg</b> homemade brown sauce	£8	<b>Classic Chick Pea Hummus V</b> garlic flatbread	£6
<b>Curried Cauliflower Soup G V</b> onion bhaji - baked roll - butter	£6	<b>Glazed Goats Cheese</b> fig - red onion - rocket - walnut	£7
<b>Gambas Pil Pil</b> king prawns - chilli and garlic oil - baked roll	£8	<b>Bread and Mixed Olives</b> balsamic - rapeseed oil	£6
<b>Duck and Pork Parfait</b> toasted brioche - house chutney	£7	<b>Pan Fried Scallops</b> cauliflower - apple	£12

## Main courses

<b>28 day aged 12oz Sirloin Steak G</b> hand cut chips - grilled tomato, - flat mushroom - watercress	£23	<b>Pan Roasted Chicken Supreme G</b> fondant potato - koffman cabbage - jus	£14
<b>Fillet of Beef Wellington</b> creamed potatoes - spinach - jus	£26	<b>12 Hour Roasted Lamb Shoulder G</b> compressed potatoes - stockpot carrot red cabbage puree - jus	£16
<b>Pan Fried Halibut</b> tomato and white bean cassoulet	£19	<b>Roasted Breast of Duck</b> creamed potatoes - chard shallot - salsify - jus	£18
<b>Tagine Style Vegetables VG V G</b> Moroccan cous cous - tzatziki	£11	<b>Griffin Butchers Block Burger Stack</b> beef burger - chicken breast - bacon - melted cheese - fries - coleslaw	£15
<b>Pan Fried Salmon and King Prawn Risotto</b> rocket - parmesan	£17	<b>Wild Mushroom Gnocchi VG V G</b> rocket - parmesan	£12

## Sharing Desserts

<b>Chefs Sharing Surprise</b> A selection of chefs homemade desserts for 2	£15	<b>Luxury Cheese Board for 2</b> grapes - celery - house chutney	£15
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## Desserts

<b>Ice Cream Trio G</b> vanilla - strawberry - chocolate	£5	<b>Mulled Berry Eton mess</b> meringue - vanilla cream	£6
<b>Chocolate Mousse VG</b> candied hazelnuts - cherry gel	£6	<b>Christmas Pudding Sundae</b> Christmas pudding - cream - minced pie - gingerbread - ice cream	£6

## Menu Served from 4pm till Late

items listed on this menu are subject to availability and may contain traces of nuts and/or seeds. Fish dishes may contain small bones. All prices include VAT at standard rate. We have assessed our kitchen allergens and because of the nature of our food operation we cannot fully guarantee that any food will be completely free from these allergens. Full allergen information is available upon request..

**G = GLUTEN FREE = V - Vegetarian VG = Vegan**

# Childrens New Years Eve Menu

## To Start

### **Tomato Soup**

bread roll

### **Garlic Ciabatta**

served with or without cheese

### **Hoummus**

with carrot and cucumber sticks

## Main Course

### **Breaded Chicken Fillet Goujons**

with skinny fries and baked beans

### **Pigs in Blankets and Mash**

with gravy and garden peas

### **Cheese and Tomato Pizza**

with fries

### **Beef Burger or Cheese Burger**

French fries - salad

## Dessert

### **Cadburys Heroes Ice Cream Sundae**

chocolate and vanilla

### **Cheese and Crackers**

butter, festive chutney, biscuits

£12.50 per child seat

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