



Festive Menu

Nibbles

Marinated olives (VG) 3.95

Homemade bread, butter & oils (VG) 3.95

Starters

Homemade soup of the day, warm bread (GFA/V/VGA) 5.75

Pulled pork & Colston Bassett stilton bon bon, smoked apple puree, pickled beetroot 6.95

Deep fried brie, cranberry and sweet chilli jam (GF/V) 6.95

Duck liver and port parfait, cherry compote, toasted ciabatta (GFA) 7.50

Mains

Roast turkey ballotine, thyme roasted potatoes, honey glazed root vegetables, cranberry and chestnut stuffing, pigs in blankets (GFA) 14.50

Vegetable Thai red curry, coconut rice, almonds (GF/V/VG) 12.95 (add chicken +3.00)

Beef brisket pie, creamy mash, braised red cabbage, gravy 15.50

Elms farm 8oz beef burger, toasted brioche bun, smoked applewood cheddar, tomato relish, fries, slaw 14.50

Beer battered haddock, triple cooked chips, mushy peas, tartare sauce 14.50

Stone-baked pizzas (also available as a calzone)

Meat Feast – Chorizo, chicken, prosciutto, caramelised red onion, jalapeños 10.95

Mediterranean Vegetable – Grilled aubergine, onion, pepper, olive (V) 10.95

Margherita - Heritage tomato, buffalo mozzarella, sweet basil (V) 8.95

Spicy Mexican – Chicken, peppers, sour cream, guacamole, red chilli, spring onion 11.95

Sides

Roast root vegetables, Triple cooked chips or skinny fries, Parmesan and truffle fries, Onion rings

All £3.95

Desserts

Gingerbread lemon meringue pie (V) 6.95

Warm chocolate brownie, salted caramel ice cream (V) 6.50

Bread and butter Christmas pudding, crème anglaise (V) 6.75

Bluebell Dairy ice creams or sorbets (V/VG) 4.95

We are now only accepting card or contactless payments. If you have any allergies, please let your server know.

(V) Vegetarian (VG) Vegan (VGA) Vegan Adaptable (GF) Gluten Free (GFA) Gluten Free Adaptable