

Christmas Grill Menu

Served 5pm-9pm Mon - Thurs & 6pm-10pm Fri - Sat

Starters

Tiger Prawn Cocktail

with a Marie Rose dressing

£5.95

Duck and Bitter-sweet Orange Pâté

with caramelized red onion chutney
& crusty bread

£5.75

Soup of the Day

served with toasted granary

£3.95

Parma Ham & Galia Melon fan

with raspberry coulis

£4.95

Wild Mushroom Crostinis

sundried tomatoes & rocket leaves
topped with goats cheese and a balsamic reduction

£4.95

Specials of the Day

please see our board for today's specials

Mains

8oz Sirloin Steak

with a grilled tomato, flat mushrooms, onion ring,
green beans and handmade twice cooked chips
with Peppercorn or Dianne sauce

£15.50

175ml Shiraz, The Idiot '08, Australia

Traditional Turkey Supreme

with sweet potato mash, pigs in blankets,
stuffing balls and winter vegetables with a rich
cranberry and red wine jus

£12.50

175ml Rioja Blanco, Luis Cannas '09, Spain

Pan-fried Salmon with Asparagus

dressed in a
pesto cream sauce,
garnished with sautéed wild mushrooms

£11.25

175ml Sauvignon Blanc, Spinyback, '10, NZ

6oz Rump Steak

with a grilled tomato, flat mushrooms, onion ring,
green beans and handmade twice cooked chips
with Peppercorn or Dianne sauce

£10.25

175ml Malbec, Pascual Toso, '08, Argentina

Braised Shoulder of Lamb

on a bed of creamy wholegrain mustard mash
presented with a bean cassaulet laced in a
rosemary & red wine sauce

£13.50

175ml Sangiovese/Merlot, Ortonese '10, Italy

Beef Bourguignon

in a Burgundy red wine jus with shallots,
mushrooms and smoked bacon served with champ
mash and buttered Savoy cabbage

£10.95

175ml Salice Salentino, Apollonio '06, Italy

Gourmet Burger

A wild boar burger topped with homemade apple
cider chutney and Yorkshire blue cheese with
handmade twice cooked chips

£10.50

175ml Salice Salentino, Apollonio '06, Italy

Grilled Aubergine

stuffed with a vegetable ratatouille topped with
grilled goats cheese served with Lyonnais potatoes
and a pesto dressing

£9.50

175ml Riesling, Naked Grape '09, Germany

Salads

Black Pudding & Bacon

on a bed of spinach and mixed leaves topped with a
poached egg and honey and mustard dressing

£8.95

Grilled Goats Cheese

on a bed of mixed leaves with walnuts & apple
(Add chicken or Parma ham for £1)

£7.95

Sides

Handmade Chunky Chips

£3.00

Mixed Veg

£3.00

New Potatoes

£2.50

Rocket & Parmesan Salad

£2.50

Our recommend glass of wine, from our current by the glass menu, to compliment your meal