



450

above

Christmas Menu 2018 **3 courses for £28** **(excluding steaks and sharers)**

Starters

Beef cheek croquets

with sweet mustard sauce and fried horseradish 8.00

Roasted and smoked plum tomato soup

with home baked bread and whipped butter (V) 6.50

Mackerel and salt roast beetroot pâté

with parmesan crisp and grapefruit salsa (GF) 7.50

Scallops and black pudding

with rhubarb marmalade and tapioca crackers (GF) 9.50

Barbecue tofu ceasar salad

with whole meal croutons, parmesan tuile and kombu (VE*) 7.50

Mains

Fillet of seabass with wasabi crumble

with peas, pancetta and braised winter cabbage (GF*) 18.50

Pork shank slow roasted with a maple and muscavado glaze

with carrot & turnip mash and scrumpy apple & cider sauce (GF) 17.50

Gnocchi with sumac

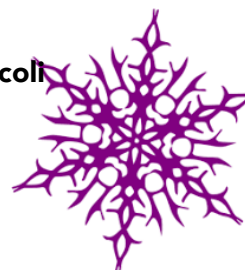
with chives & goat's cheese béchamel, roasted sweet red onions and toasted sunflower seeds (VE*) 16.00

Duck leg two ways

confit and fried, sprout mash, red wine barley and a pan sauce 18.50

Turkey roulade

with wild mushroom fricassee, truffled fondant potatoes and tenderstem broccoli (GF) 17.00





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Sharing dish for two

28oz cote de boeuf served with mustard roast carrots, creamed potatoes, buttered spinach and diane sauce 50.00

Steaks

8oz sirloin 18.50 8oz ribeye 19.50 8oz fillet 24.00

All served with chips, onion ring, tomato and mushrooms

Blue – sealed on the outside, room temperature in the centre

Rare – very pink, very juicy, warm centre

Medium rare – pink, very juicy, warm centre

Medium – still pink, juicy, hot centre

Medium well – slightly pink, not as juicy, hot centre

Well done – not pink, hot centre

Sauces

All 2.50 each

Béarnaise – butter, egg yolks, white wine vinegar & herbs

Peppercorn – black peppercorns & cream

Diane – butter, mushrooms, shallots & cream

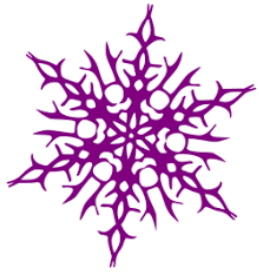
Blue cheese – blue cheese & cream

Sides

All 2.50 each

Cream mash potato, onion rings, hand cut chips, buttered spinach,
mustard roast carrots, peas & beans, house salad





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Desserts

Eggnog tart

with fig compote (V) 6.50

Sticky toffee steamed pudding

with salted caramel ice cream (V) 6.50

Black forest Eton mess

with cherry ripple crème cotta (V) (GF) 6.50

Rum and raisin chocolate delice

with cinnamon sponge and candied orange 6.50

Cheese board

served with chutney, biscuits, celery and apple 9.00

Please see staff for today's cheese selection

(to include in 3 for £28: supplement 4.00)

Truffles

handmade petit fours chocolate truffles 2.95

or

add your choice of tea or coffee 4.50

