

## **NIBBLES**

Black & Green Olives  
Marinated in Rosemary & Garlic Oil  
**5.95**

Warm Pigs in Blankets, Apple Compote  
**7.95**

Crispy Fried Brie with Sweet Chilli Cranberry Jam  
**7.50**

Bread Selection for Two, Olive Oil & Balsamic Vinegar  
**7.95**

## **STARTERS**

Cream of Parsnip & Chestnut Soup, Parsnip Crisps,  
Homemade Bread  
**6.95**

Chicken Liver Parfait, Pear & Saffron Chutney,  
Wholemeal Toast, Cumberland Sauce, Micro Salad  
**8.95**

Blue Cheese, Roasted Fig & Walnut Salad,  
Crispy Croutons, Pomegranate & Orange Dressing  
**8.50**

Salmon Mousse, Salmon Gravlax, Caper Berries,  
Oat Cakes, Lemon Mayonnaise, Endive Salad  
**9.50**

Turkey & Vegetable Spring Roll, Hoisin Dip,  
Chilli & Beansprout Salad  
**8.95**

Pan Fried King Prawns with Squid in Smokey Paprika,  
Garlic & Coriander Olive Oil, Tomato Salsa,  
Aioli, Potato Bravas  
**9.50**

## **MAINS**

Shortcrust Pastry Turkey, Bacon & Mixed Game Pie,  
Dauphinoise Potatoes, Braised Red Cabbage,  
Green Beans, Damson Jus  
**19.95**

Pan Fried Scottish Silver Hake Fillet, Shetland Mussel  
& Leek Chowder, Crispy Spinach Potato Cake  
**18.50**

Grilled Fillet of Seabream,  
Mushroom, Chestnut & Mascarpone Risotto,  
Truffle Oil, Cheese Shavings  
**18.50**

Potato, Onion & Swiss Cheese Wellington,  
Tomato Beurre Blanc, Green Beans, Onion Rings  
**16.95**

Crispy Gloucestershire Old Spot Pork Belly,  
Homemade Nut Roast, Apple Compote,  
Sprout & Smoked Bacon Ragout  
**18.95**

Slow Cooked Lancashire Lamb Shank,  
Garlic Pomme Puree, Pot Roasted Vegetables,  
Red Current Gravy  
**32.50**

Griddled 8oz Salt Chamber Rib Eye Steak,  
Hand Cut Chips, Onion Rings & Peppercorn Sauce  
**32.50**

Homemade Turkey Kiev  
Stuffed with Garlic Shallot & Herb Butter,  
Festive Slaw, French Fries, Salad, Pigs in Blankets  
**17.95**

**Before Ordering, Please Inform a Member of Staff About  
Any Food Allergies or Intolerances  
Please ask for Gluten Free & Vegan Menu**

## DESSERTS

Apple & Mince Meat Strudel with Vanilla Ice Cream  
**8.50**

Homemade Dark Chocolate Dipped Profiteroles,  
Chocolate Sauce, Chocolate & Toffee Ice Cream  
**8.50**

Warm Cinnamon Pancakes  
Stuffed with Winstar Poached Damsons,  
Orange Marmalade Ice Cream  
**8.50**

Sticky Toffee Ginger Sponge Pudding,  
Butter Scotch Sauce, Ginger Ice Cream  
**8.50**

Mulled Wine Spiced Fruit Crumble  
With Warm Custard  
**8.50**

Homemade Brandy Snap Basket with a Selection of  
Walling's Ice Cream  
**8.50**

Cheese Slate served with Homemade Fruit Chutney.  
Grapes, Apple Slices,  
Biscuit Selection  
**9.50**

## COFFEE & TEA

Cafetiere Coffee for one 3.10

Americano 2.30

Cappuccino 2.70

Espresso/Double 2.05/2.45

Latte 2.80

Extra Shot .60

Espresso Macchiato 2.30

Mochaccino 2.80

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Pot of Tea for one 2.30

Decaffeinated Tea 2.30

Earl Grey 2.40

Darjeeling Tea 2.40

Pure Assam 2.40

Peppermint 2.40

Pure Camomile 2.40

Green Tea 2.40

Mixed Berry Tea 2.40

Hot Chocolate 3.95

**Please ask for our selection of Liqueurs &  
Whisky if you fancy an after-dinner tipple!**

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