

FESTIVE MENU

A LA CARTE

While you wait

Nocellara olives VE	5.95
Edamame beans, flaky salt, honey soy dipping sauce V	6.95
Grilled padron peppers, with chilli & lime VE	5.95
Rustic bread board, made in house, served with oils VE	9.95

Starter & Small Plates

Sharing baked camembert, maple glazed pigs in blankets, homemade focaccia & spiced cranberry sauce	18.00
Harissa & maple pigs in blankets GF*	8.00
Beef croquettes, green peppercorn sauce	10.49
Buttermilk chicken tenders, Alabama sauce & hot honey GF*	10.49
Salt and pepper chicken, red pepper, onion, chilli, sweet chilli dipping sauce	10.49
Korean BBQ pork short ribs , gochujang sauce, sesame seeds GF*	10.49
Crispy Buffalo Cauliflower Bites, butter buffalo sauce, cashew ranch, pico de Gallo VE*	8.95
Home made hummus, pomegranate molasses, pomegranate seeds, grilled garlic pitta bread VE	7.95
Crispy Duck spring roll, sweet hoisin dipping sauce & asian slaw	10.49
Prawn Pil Pil, garlic, chilli and olive oil, finished with lemon and parsley. Charred sourdough bread	11.00

Mains

Sliced roasted Turkey, served with sausage meat stuffing, honey glazed carrots & parsnips, creamed brussel sprouts, duck fat roast potatoes, pig in blanket & turkey jus.	24.95
Steak & Ale pie, served with mash or chunky chips, tenderstem broccoli & Red wine jus	22.95
Coq Au Vin, pan fried chicken supreme, wholegrain pome puree, rich red wine jus, caramelized onions, button mushrooms, crisp pancetta GF*	22.95
Glazed confit duck leg, potato croquette, duck & brandy jus, glazed carrot & parsnip puree	24.95

Tempura battered pollock, tartare sauce, crushed peas, Koffman's chips	19.50
Pan fried Salmon fillet, coconut red thai broth, king prawns, jasmine rice GF*	20.95

Rigatoni, prawns, chicken & nduja, basil pesto	17.50
Herb crusted seabass, wild mushroom linguine	18.95

Wagyu burger, brioche bun, tomato, pickles, coast burger sauce, cheddar cheese & skin on fries	21.95
Buttermilk chicken burger, smoked cheddar, brioche bun, baby gem, tomato, pickles, alabama sauce & hot honey & skin on fries	19.95

Wild mushroom & truffle risotto, shaved vegan parmesan VE*	16.95

Choose your steak (Add a sauce and any sides from the options below)

In association with Barton's Local Specialised Butchers

6oz Sirloin	16.95
8oz Sirloin	19.95
10oz Ribeye	31.95
Add surf & turf	5

Sauces

Green peppercorn GF*	4
Red wine jus GF*	4

Sides

Chunky chips VE	4
Skin on fries VE	4.95
Truffle & Parmesan fries VE	4.95
Salt & pepper fries VE	6.25
Side salad VE	5.95
Onion rings VE	5.50
Tenderstem Broccoli, chilli, soy & garlic	2
	5.95