

Festive December Menu



Nibbles

Dish of Olives £3.95 Nut & Olive Selection £4.75
Tapas Selection; dip, olives, roasted sweet red peppers, roast garlic, dipping oil, home-baked bread £6.25
Houmous Dips with pitta bread £5.75
Pork Crackling with warm apple sauce £3.50

Smoked Haddock Chowder, poached quails egg £5.95
Goats Cheese Salad with homemade plum chutney £6.25
Home cured Gravavlax, dill mustard dressing, wholemeal bread £6.75
Rustic Potted Pork, homemade quince paste, wholemeal bread £6.25
Fig, Caramelised Onion & Oxford Blue Tart, herb salad £5.75
Homemade Game Paté, granary toasts £6.00
Salmon & Dill Fishcake, remoulade sauce, crusty bread £5.75

Phil Williams Roast Taynton Turkey from Hill Farm, with all the trimmings £14.00
Gloucester Old Spot Loin Steaks, cranberry & thyme butter, roasted vine tomatoes, hand cut chips £14.50
Beef Wellington, fillet of beef in pastry, red wine sauce, Dauphinoise potatoes £16.50
Roast Breast of Pheasant, pheasant sausage, roast winter vegetables, game jus, game crisps £15.00
Cod Loin wrapped in pancetta on artichoke, green bean & garlic crushed potatoes £14.50
Hereford 8oz Sirloin Steak, roast vine tomatoes, mushrooms, hand-cut chips £16.00
Rump of Lamb, haricot bean, rosemary and garlic cassoulet, savoury potatoes £14.50
Not Just a Nut Roast! Nut Roast, confit of sweet potato, pureed squash, beetroot, figs in blankets, £13.00

served with mixed leaf salad or vegetables

Christmas Pudding with Brandy Custard £5.25
Sticky Toffee Pudding £5.25
Apple & Mincemeat Strudel £4.75
Ginger Pudding with Chocolate Fudge Sauce £5.50
Lime Posset £4.75
Warm Chocolate Fondant £5.50
Cinnamon Bread & Butter Pudding with marmalade glaze £4.75
Pear Crumble £4.50
Local & Regional Cheeseboard £7.00

Regular Coffee £1.60 Espresso £1.60 Double Espresso £1.90
Cappuccino £2.40 Latte £2.40 Pot of Tea £1.60 Speciality Tea £1.90

Mulled Wine, Mulled Cider, Mulled Perry (as available) £3.50 per 250ml glass