

BREAKFAST



MONDAY - SATURDAY 8AM - 11AM
EXCLUDING CHRISTMAS DAY & BOXING DAY

TO START

GRANOLA POT Greek yoghurt, berry compote, crunchy granola **V £6.95**

FRESH FRUIT PLATTER Sweet honeydew & juicy watermelon with orange, pineapple fresh berries **VO, GF £6.95**

TRIO OF PANCAKES Berry compote, greek yoghurt **V, GF* £5.95**

FOR MAINS

BIG BOAR BREAKFAST Traditional breakfast sausage, 2 bacon, black pudding, 2 eggs, hash brown, grilled tomato, mushroom, baked beans, buttered toast **GF* £11.00**

SLIMMERS BREAKFAST 2 grilled bacon, 2 poached eggs, grilled tomato, mushrooms, unbuttered wholemeal toast, spinach **GF* £9.00**

VEGETARIAN BREAKFAST Vegetarian sausages, hash brown, tomatoes, mushrooms, baked beans, 2 eggs, buttered toast **V, GF* £9.75**

VEGAN BREAKFAST Vegan sausages, tomatoes, mushrooms, baked beans, sauteed potatoes, vegan buttered toast **VO, GF* £9.75**

BACON OR SAUSAGE BAP Bacon or sausage served in a soft white bap **GF* £7.50**

POACHED OR SCAMBLED EGGS Thick sliced toast **V, GF* £6.95**

EGGS BENEDICT Streaky bacon, poached eggs, toasted muffin, hollandaise **GF* £8.95**

EGGS FLORENTINE Toasted muffin, poached egg, spinach, hollandaise **V, GF* £7.95**

SCRAMBLED EGGS WITH SALMON Baked crumpet, roast cherry tomatoes **GF* £11.95**

EGGS ROYALE Toasted muffin, poached eggs, smoked salmon, hollandaise **GF* £9.95**

LOADED MUFFIN Black pudding, streaky bacon, poached eggs, hollandaise **£9.95**

TO FINISH

CROISSANT Butter, jam **V £3.95**

TOASTED FRUIT LOAF Honey, butter **V £4.95**

BLOOMER TOAST Jam or marmalade, butter **V £3.50**

Make it Breakfast with Bubbles...

PROSECCO Glass - £8 / Bottle - £25

CHAMPAGNE Glass - £9.25 / Bottle - £49

C HRISTMAS FAYRE



SERVED 28TH NOVEMBER - 24TH DECEMBER

Monday - Sunday 12-9pm - £27

Friday & Saturday from 5pm - £32

Sophie Sax Live Friday 28th November and every Friday in December

Price includes Christmas cracker & festive napkin

STARTERS

CARROT & GINGER SOUP Carrot crisps, farmhouse bread **V, GF***

DUCK LIVER PATE Pistachio crumb, cumberland sauce, toasted breads **GF***

PANKO BRIE & GOATS CHEESE Dressed leaves, fig chutney **V**

SMOKED SALMON Pickled cucumber & carrot noodles, creme fraiche, bread crisp **GF**

MAINS

ROAST TURKEY BREAST Rosemary roasted potatoes, mash, winter greens, roasted vegetables, herb stuffing, pig in blanket, roast gravy **GF***

PHEASANT BREAST in a bacon coat, chestnut stuffing, parmentier potatoes, sautéed sprouts, honey glazed carrot, red wine jus

SLOW COOKED SHIN OF BEEF WINTER STEW Stilton cobbler, parsnip crisps, crusty bread

PARMESAN CRUSTED COD Winter greens, mash, lemon & parsley butter sauce **GF***

CHARRED CAULIFLOWER STEAK Parmentier potatoes, celeriac puree, winter greens **VE, GF**

CHICKPEA & SPINACH SHORTCRUST PIE Mash, winter greens, vegan gravy **VE**

DESSERTS

CHRISTMAS PUDDING Brandy sauce **V**

CHOCOLATE & BAILEYS CHEESECAKE Chocolate sauce, chantilly cream **V**

MULLED BERRY & APPLE CRUMBLE Custard **V**

LEMON MERINGUE ROULADE Lemon curd, biscuit crumb **V, GF***

STICKY GINGERBREAD PUDDING Toffee sauce, vanilla ice cream **V**

CHRISTMAS DAY



£119
PER
PERSON

BREADS

SELECTION OF BREADS Flavoured butters **V**

STARTERS

CREAM OF PARSNIP SOUP Toasted hazelnuts, bacon crumb **V*, GF**

RASPBERRY, BLUEBERRY & VODKA CURED SALMON Dressed leaves **GF**

OXTAIL RAVIOLI Beef bone broth

ROASTED PEAR & BLUE CHEESE SOUFFLE Stilton crumb **V**

INTERMEZZO

CANDIED ORANGE & LEMON SORBET Mojito gel **V, GF**

MAINS

NORFOLK BRONZE TURKEY Chestnut stuffing, pig in blanket, dripping roast potatoes, mash, cauliflower cheese, honey roasted carrots & parsnips, winter greens, pan gravy **GF***

ROAST LEG OF LAMB Dripping roast potatoes, mash, roasted carrots, caramelised shallot, bacon wrapped beans, redcurrant & rosemary jus, mint jelly **GF***

LEMON SOLE Salmon mousse, sautéed new potatoes, buttered greens, prawn & white wine sauce, crispy capers **GF**

PISTACHIO & CRANBERRY NUT ROAST Herby new potatoes, roasted vegetables, vegetarian gravy **V**

DESSERTS

TRADITIONAL CHRISTMAS PUDDING Brandy sauce **V**

MULLED BERRY TRIFLE Chantilly cream, toasted almonds **V**

LEMON POSSET Christmas shortbread **V**

CLEMENTINE & COINTREAU PANATONE BREAD & BUTTER PUDDING
Creme anglaise **V**

RICH DARK CHOCOLATE CREMEUX Quenelle cream, cherries **V**

CHEESEBOARD

SELECTION OF CHEESES Biscuits, chutney **V, GF***

COFFEE, PETIT FOURS & MINCE PIES

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OXING DAY



SERVED 12-9PM
FOR UNDER 12'S - SEE OUR KIDS MENU



STARTERS

- TOMATO & BASIL SOUP** Crispy basil leaves, house bread **VE, GF***
- MELONS & PROSCUITTO HAM** Mint gel **GF**
- CREAMY GARLIC MUSHROOMS** Toasted croute **V, GF***
- CHICKEN & DUCK TERRINE** Sour cherries, bread croute
- COD & PRAWN FISHCAKE** Herb dressed leaves, chive & lemon mayo
- CHEESY GARLIC BREAD** **V**

MAINS

- TOP SIDE OF BEEF** Roasted potatoes, mash, Yorkshire pudding, winter greens, roasted root vegetables, beef & red wine gravy **GF***
- HONEY ROAST HAM** Roasted potatoes, mash, winter greens, roasted root vegetables, cheddar & parsley sauce **GF***
- CRISPY DUCK LEG** Parmentier potatoes, buttered greens, orange sauce **GF**
- CUMBERLAND SAUSAGE** Mash, winter greens, caramelised red onion gravy
- BUTTER CHICKEN CURRY** Rice, naan, onion bhaji, mango chutney **GF***
- 8OZ RUMP STEAK** Twice cooked chips, thyme roasted tomatoes, mushroom, beer battered onion rings (+£3 supplement) **GF***
- FILLET OF SALMON** Herby new potatoes, tender stem broccoli, mange tout, hollandaise **GF**
- VEGETABLE LASAGNE** Garlic bread, house salad **V**
- CHICKPEA & SPINACH SHORTCRUST PIE** Mash, winter greens, vegan gravy **VE**

DESSERTS

- LEMON CHEESECAKE** Limoncello curd, biscuit crumb **V**
- BRAMLEY APPLE CRUMBLE** Custard **V**
- TRADITIONAL CHRISTMAS PUDDING** Brandy sauce **V**
- MULLED BERRY ETON MESS** Amoretti crumb **V, GF***
- CHOCOLATE BROWNIE** Sea salted caramel ice cream, chocolate sauce **V**
- CHEESEBOARD** Mature cheddar, brie, Hartington stilton, red leicester. House chutney, biscuits (£4 supplement) **V, GF***

KIDS MENU



Available alongside our Christmas Menu
(Excluding Christmas Day)
For guests under 12
3 courses £15

STARTERS

TOMATO & BASIL SOUP *Farmhouse bread*
CHEESY GARLIC BREAD
MELON & FRESH FRUITS

MAINS

ROAST TURKEY *with all the trimmings*
SAUSAGES & MASH *Peas, carrots & gravy*
CHICKEN STRIPS *Skinny fries, beans*
MAC & CHEESE *Garlic bread*

DESSERTS

JAM SPONGE *Custard*
ICE CREAM SUNDAE
CHOCOLATE BROWNIE *Ice cream*
GREEK YOGHURT *Berries*

V

EGAN OPTIONS



STARTERS

TOMATO & BASIL SOUP Farmhouse bread **GF***

GARLIC MUSHROOMS Toasted croute **GF***

MAINS

CHICKPEA & SPINACH SHORTCRUST PIE Mash, winter greens, vegan gravy **GF**

CHARRED CAULIFLOWER STEAK Parmentier potatoes, celeriac puree, winter greens **GF**

SWEET POTATO & BUTTERNUT SQUASH CURRY Rice, naan bread,
mango chutney **GF***

DESSERTS

CHOCOLATE TORTE Vegan vanilla ice cream

BREAD & BUTTER PUDDING Soya milk custard

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LUTEN & DAIRY FREE



LEMON MERINGUE ROULADE Lemon curd **GF**

CHRISTMAS PUDDING Brandy sauce **GF**

CHOCOLATE TORTE Vegan vanilla ice cream **GF, DF**

BREAD & BUTTER PUDDING Soya milk custard **GF, DF**

FRESH FRUIT PLATTER Melons & fresh fruit selection **GF, DF**