

FESTIVE MENU - WEDNESDAY 27TH NOVEMBER TO BEGINNING OF 2025!

Mixed Kalamata & Nocellara Olives £4.50 (ve)
Sourdough with Slow-roast Garlic, Olive Oil & Balsamic (v, gfa) £6.75
Hummus, Za'tar Seasoning, Pitta Bread (ve, gfa) £6.75

STARTER PLATES

Cider & White Onion Soup, Sourdough Toast (v, gfa) £7.25
Chicken Liver Parfait, Cherry Compote, Brioche Toast (gfa) £8.75
Fried Goats Cheese, Apple & Celeriac Salad, Cranberry Dressing (v) £9.00
Prawn Marie Rose wrapped in Smoked Salmon, Sauce Vierge (gf, df) £11.50
Bubble & Squeak, Hollandaise, Smoked Bacon & Poached Egg (gf, dfa) £9.00/£16.00 (*I come as a main too!*)
Spiced Squash, Clementine & Buckwheat Salad, Pickled Onion, Crispy Chickpeas, Maple Dressing (ve, gf) £8.25/£15.50 (*I come as a main too!*)
Add Grilled Chicken Supreme £6.00, Garlic & Chilli Prawns £6.00 or Halloumi £5.00

FESTIVE ROASTS

Served with Roast Potatoes, Brussel Tops, Maple Roasted Carrots & Parsnips, & Gravy
Roasted Turkey wrapped in Bacon stuffed with Sage & Onion, Three Little Pigs in Blankets £24.75
Garlic Mushroom, Spinach & Caramelized Red Onion Wellington (v, vea) £19.50
Cauliflower Cheese £6.00 | Braised Red Cabbage (gf, df) £6.00

MAIN PLATES

Sausage & Mash, Seasonal Veg, Onion Gravy £16.00
Smoked Haddock, Mashed Potato, Poached Egg, Seasonal Greens, Wholegrain Mustard Sauce (gf) £18.00
Slow-Cooked Rolled Lamb Leg, Minted Mustard Mash, Peas, Bacon & Baby Onions, Jus (gf) £23.00
Wild Mushroom, Broccoli & Cavolo Nero, Gnocchi, Creamy Blue Cheese Sauce (v) £16.00
Pan Fried Sea Trout, Lemon Roasted Broccoli, Courgettes, Crumbled Feta, Sautéed Potatoes, Salsa Verde (gf, dfa) £19.75
Beef Feather Blade, Roasted Shallot, Dauphinoise Potato, Braised Red Cabbage, Jus (gf) £24.00
Grilled Sea Bream Fillet, Chorizo & Prawn Chowder, Cavolo Nero £23.75
Aubergine, Courgette & Cauliflower Red Thai Curry, Pak Choi, Jasmin Rice, Lime Pickled Onions (ve, gf) £15.50
Add Grilled Chicken Supreme £6.00, Garlic & Chilli Prawns £6.00 or Halloumi £5.00
Ha'Oumi" Burger, Relish, Tomato, Gherkin, Gem Lettuce, Brioche Bun, Thin Chips & Red Cabbage Slaw (v, gfa) £16.75
Beef Burger, Cheese, Relish, Tomato, Gherkin, Gem Lettuce, Brioche Bun, Thin Chips & Red Cabbage Slaw (gfa) £16.75 *Add Bacon £1.50*
Ribeye Steak, Thick Chips, Grilled Mushroom & Plum Tomato, Watercress (df, gf) Size: 8oz £29.50 | 10oz £34.50
Surf and Turf? Add Garlic & Chilli Prawns £6.00 Add Sauce: Peppercorn £3.00 or Béarnaise £3.00

SIDES

Apple & Celeriac Salad £4.75 | Lemon Roasted Broccoli £4.75 | Cavolo Nero £4.75 | Spiced Squash, Clementine & Bulgur Wheat £4.75
Thin Chips £4.75 | Thick Chips £4.75 | Bacon Mac & Cheese £7.00 | Halloumi Fries, Sweet Chili Mayo £7.00
Cauliflower Cheese £6.00 | Five Little Pigs in Blankets £7.00 | Braised Red Cabbage £6.00

PUDDING

Boozy Black Forest Pavlova (gf) £8.00
Christmas Pudding, Brandy Cream, Red Currant Compote £8.00 **MAY CONTAIN NUTS**
Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream (gf) £8.00
White Chocolate Cheesecake, Ginger Crumb, Poached Pear £8.00
British Cheese Board, Grapes, Celery, Tomato, Chilli & Onion Seed Chutney & Crackers (gfa)
Size: 3 Cheese Board £9.75 | 5 Cheese Board £15.75 *For tasting notes please ask for our cheese menu*
Chiltern Ice Cream Company -3 scoops for £6.50
Ice Cream: Sea Salted Caramel, Dark Chocolate, Madagascan Vanilla, Strawberries & Cream, Dark Chocolate Orange
Sorbet (ve, gf, df): Lemon, Mango, Morello Cherry, Strawberry

A scoop of Vanilla Ice Cream with a shot of Damson Gin Liqueur* £6.50
**The liqueur is hand crafted in small batches back in Millie's childhood village – enjoy a taste of the Cotswolds*

PERK UP YOUR COFFEE OR TEA Why not enjoy a smidgen of Chocolate Brownie alongside your drink... (gf) £7.00

Allergies? For information about the ingredients in any of our dishes, please ask to see our Allergen Menu. (gf) Gluten Free, (gfa) Gluten Free Available, (df) Dairy Free, (dfa) Dairy Free Available, (v) Vegetarian, (ve) Vegan, (vea) Vegan Available,