

# FESTIVE MENU

## WEDNESDAY 26<sup>TH</sup> NOVEMBER TO BEGINNING OF 2025!

### GLASS OF FESTIVE CHEER & NIBBLES

Chapel Down Brut £9.50 | Chapel Down Rose £10.00

Glass of Champagne £10.50

Warm up with a Mulled Wine £6.00

Mixed Kalamata & Nocellara Olives £4.50

Sourdough with Slow-roast Garlic, Olive Oil & Balsamic £7.00

Hummus, Za'tar Seasoning, Pitta Bread £7.00

### STARTER PLATES

Cider & White Onion Soup, Sourdough Toast £7.25

Chicken Liver Parfait, Port & Red Onion Chutney, Brioche Toast £8.75

Baked Feta, Truffle Honey, Roasted Figs, Focaccia £9.25

Salmon Gravlax, Beetroot Relish, Dill Cream Fraiche £11.50

Bubble & Squeak, Hollandaise, Smoked Bacon & Poached Egg £9.25/£16.50 (*I come as a main!*)

Spiced Squash, Mandarin & Buckwheat Salad, Pickled Onion, Crispy Chickpeas, Maple Dressing £8.25/£15.50 (*I come as a main!*)

*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 £24.75

Garlic Mushroom, Spinach & Caramelized Red Onion Wellington £19.50

Cauliflower Cheese £6.00 | Five Little Pigs in Blankets £7.00 | Braised Red Cabbage £6.00

### MAIN PLATES

Sausage & Mash, Seasonal Veg, Onion Gravy £16.50

Chicken Supreme, Creamy Leek & Mushroom Fricassee, Roasted New Potatoes & Cherry Tomatoes £19.25

Smoked Haddock, Mashed Potato, Poached Egg, Seasonal Greens, Wholegrain Mustard Sauce £18.75

Beef Feather Blade, Bourguignon Sauce, Root Vegetable Mash Potato, Braised Red Cabbage £24.00

Pan Fried Gnocchi, Crumbled Goats Cheese, Roasted Beetroots, Sage Butter Sauce, Pumpkin Seeds £16.50

Grilled Sea Bream Fillet, Dill Potato Cake, Wilted Spinach, Moules Marinara Sauce £24.00

Cauliflower, Chickpea & Carrot Korma Curry, Coriander Basmati Rice, Lime Pickle, Dollop Mint Yoghurt £16.50

*Add Grilled Chicken Supreme £6.00, Garlic & Chilli Prawns £6.00 or Halloumi £5.00*

Halloumi Burger, Relish, Tomato, Gherkin, Gem Lettuce, Brioche Bun, Thin Chips & Red Cabbage Slaw £16.75

Beef Burger, Cheese, Relish, Tomato, Gherkin, Gem Lettuce, Brioche Bun, Thin Chips & Red Cabbage Slaw £17.75 *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

House Salad, Balsamic Dressing £5.00 | Spiced Squash, Mandarin & Bulgur Wheat £4.75

Crumbled Goats Cheese & Roasted Beetroots £5.00 | 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

*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*

## PUDDING

Orange & Chocolate Trifle £8.50

Christmas Pudding, Brandy Cream, Red Currant Compote £8.50 *MAY CONTAIN NUTS*

Chocolate Brownie, Chocolate Sauce, Salted Caramel Ice Cream £8.50

Brown Sugar Panna Cotta, Mulled Berry Compote, Biscotti £8.50

Chiltern Ice Cream Company -3 scoops for £6.75

*Ice Cream (gf): Sea Salted Caramel, Chocolate, Madagascan Vanilla, Strawberries & Cream, Dark Chocolate Mint*

*Sorbet (ve, gf): Lemon, Mango, Morello Cherry, Strawberry*

A scoop of Vanilla Ice Cream with a shot of Damson Gin Liqueur\* £7.00

*\*The liqueur is hand crafted in small batches back in Millie's childhood village – enjoy a taste of the Cotswolds*

## CHEESE BOARD

British Cheese, Grapes, Celery, Tomato, Chilli & Onion Seed Chutney & Crackers

3 Cheese Board £10.50 - *Cropwell Organic Stilton, Baron Bigod & Vintage Lincolnshire Poacher*

5 Cheese Board £16.50 - *Cropwell Organic Stilton, Baron Bigod, Vintage Lincolnshire Poacher, Rachel & Sparkenhoe Vintage.*

## PERK UP YOUR COFFEE OR TEA

Why not enjoy a smidgen of Chocolate Brownie alongside your drink... £7.50

### CHEESE TASTING NOTES

#### CROPWELL ORGANIC STILTON

*Made by Robin Skales in Nottinghamshire*

Cropwell Bishop Organic Stilton is the 'king' of blue cheese and surprisingly Cropwell Bishop is still the only Stilton maker to produce a certified organic Stilton. The organic cows' milk gives a mellow flavour with the same strong blue veins expected in any Stilton. It is rich and masterful, what is not to love!

#### BARON BIGOD

*Made by Jonny & Dulcie Crickmore in Bungay, Suffolk*

The only traditionally made, Brie-de-Meaux style cheese produced in the UK. The flavour of the cheese changes with the seasons, with mushroomy and farmyard notes under the rind and occasional hints of citrus or truffle flavours. With full provenance from cow to cheese, this is a true artisan cheese.

#### VINTAGE LINCOLNSHIRE POACHER

*Made by Simon Jones, Lincolnshire*

Matured for 18 months. Strong, with a hint of sweet nuttiness, close your eyes and think of a Comte, this cheese is sublime. Intensely crunchy and caramel-y.

#### RACHEL

*Made by Roger Longman in Whitelake, Somerset*

Rachel is an unusual, semi-hard goats cheese with a firm texture. The lightly washed rind gives it a sweet, nutty and lingering flavour.. The perfect cheese for those who enjoy a lighter cheese that is not too "goaty" in flavor

#### SPARKENHOE VINTAGE

*Made by Jo & David Clark in Leicestershire*

A truly wow cheese with a completely unique taste. It is matured for 18 months by which time the salt crystals have started to re- form. The caramel flavours are more exaggerated and the overall flavour is strong without being acidic. This is last Real Red Leicester on the planet! Bursting with Savory, earthy & brothy umami.

### AFTER DINNER DRINKS

#### COCKTAILS

PASSIONFRUIT MARTINI £9.95

ESPRESSO MARTINI £9.95

MAPLE OLD FASHIONED £9.95

IT'S A LONDON THING £9.95

PAMPELITA MARGARITA £9.95

SPICED APPLE PIE £9.95

#### NON-ALCOHOLIC COCKTAILS

TROPICA EXOTICA 0% £6.75

MOJITO 0% £6.75

DAIQUIRI 0% £6.75

PUDDING WINE 50ml 125ml

MONBAZILLAC 5.00 12.50

Ch Ramon 2019, Bergerac, France

SAUTERNES 6.50 15.50

Chateau Les Mignets 2019, France

TOKAJI ASZÚ 11.00 27.50

5 Puttoyos, Ch Pajzos 2016, Hungary

PORT 50ml 125ml

TAYLORS LBV 6.00 12.50

TAYLORS 10 YEAR OLD TAWNY 8.00 20.00

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