

Starters

Carrot & Ginger Soup (VE, V) (GF Option Available) - £7.00

Traditional Prawn Cocktail (GF Option Available) - £9.00

Prawns in Marie Rose Sauce, served on a Bed of Lettuce with Brown Bread.

Beetroot & Herby Cheese Stack (VE, V, GF) - £7.00

Smoked Mackerel, Carrot Salad with Horseradish Cream - £9.00

Pork & Duck Liver topped with Orange Gelatine Pate - £8.00

Served with Salad Garnish, Chutney and Toast.

Creamed Chicken & Tarragon - £8.00

Served on Bruschetta.

Mains

Traditional Turkey (GF Option Available) - £22.00/Smaller Plate £18.00

Turkey with all the trimmings, Stuffing, Roast Potatoes, Pigs in Blankets, Seasonal Vegetables, Brussel Sprouts with Bacon Lardons and Red Wine Jus.

Christmas Pie - £18.00

Homemade Christmas Pie filled with Sausage Meat, Turkey, Apricots, and Cranberry served with Creamed Mashed Potato, Seasonal Vegetables and Red Wine Jus.

Festive Burger - £18.00

6oz Burger with Bacon, Brie and Cranberry in a Bun with served with Triple Cooked Chips and Homemade Coleslaw.

Lamb Shank - £26.00

Served with Wholegrain Mustard Mash and Seasonal Vegetables.

Traditional Fish and Chips (GF Option Available) - £19.00 / Smaller Plate - £15.00

Served with Triple Cooked Chunky Chips, Tartare Sauce, Garden or Mushy Peas.

Monkfish Tail with Cherry Tomatoes - £20.00

Served on a Bed of Linguine with Tomato Sauce.

Butternut, Kale & Apricot Roast (V) (VE) (GF Option Available) - £17.00

Served with Roast Potatoes and Seasonal Vegetables and Vegetable Gravy.

Quorn Vegan Fillet (V) (VE) - £17.00

Served with Roast Potatoes and Seasonal Vegetables and Vegetable Gravy.



Desserts

Christmas Pudding (VE) (GF Option Available) - £8.00
Served with Brandy Sauce.

Homemade Double Chocolate Brownie (GF) (VE option Available) - £8.00
Served with Chocolate Sauce and Vanilla Ice Cream.

Homemade Malteser Cheesecake - £8.00

Christmas Fool - £8.00

Ferrero Roche Cheesecake - £8.00

Raspberry Bakewell (V) (VE) - £8.00
Served with Vegan Vanilla Ice Cream

Local Cheese Board - £9.50
Cheddar, Brighton Blue and Brie are accompanied with Apple, Chutney with Crackers.

Selection of Ice-Creams and Sorbets.
Vanilla, Chocolate, Strawberry, Mint Choc Chip, Ginger Caramel, Salted Caramel Fudge, Raspberry Ripple, Toffee Fudge, Black Forest Gateaux, Strawberry (VE), Vanilla (VE), Salted Caramel (VE), Lemon Sorbet, Raspberry Sorbet.

1 Scoop - £2 2 Scoops - £4 3 Scoops - £5

HotDrinks – Add a Warm Mince Pie for £1.00

(Decaf Available)

Flat White - £2.80

Americano - £2.80

Espresso - £2.75

Hot Chocolate - £3.00 Tea - £2.50

Cappuccino - £3.00

Cranberry & Raspberry)

Latte - £3.00

Mocha - £3.00

Liqueur Coffee - £6.50

Fruit Tea - £2.80 (Peppermint, Lemon & Ginger, Chamomile,

