

Winter A La Carte

If you have a food allergy, intolerance or sensitivity, please inform us of this upon arrival and every time you order any food or drink item. Our staff will be able to suggest the best dishes and products for you. All our dishes are cooked in house, and we do our utmost to ensure allergens are kept separate.

Starters

French Onion Soup (v) £6.95

Topped with a cheese covered crouton and served with crusty bread

Seared King Scallops £11.95

With chorizo and sliced leeks in a creamy sauce

Chicken Liver Parfait £7.50

With sourdough toast and christmas chutney

Wild Mushroom & Garlic Tarte Tatin (V)(VE*) £8.95

Rocket Salad

Black Pudding & Pancetta Salad £8.95

Served with mixed leaf in a honey mustard dressing and topped with a poached egg

Tempura King Prawns £8.95

served with marie rose sauce

Moules Mariniere £9.95

Served with crusty bread

Chef's Home Comforts

Beer Battered Fish £13.95

Served with homemade chunky chips, mushy peas and a pot of tartare sauce

Moules Frites £16.95

Cooked in a Mariniere sauce with crusty bread and fries on the side

Pot Pie of the Day £13.95

Pastry lid, served with chips or mash, seasonal vegetables & gravy

Vegetable Risotto (V)(VE*) £14.95

Containing carrots, peas and leeks in a saffron infused sauce, topped with roasted tender stem broccoli and parmesan

Butchers Select Sausages & Mash (V*) £13.95

Specially selected sausages served on creamy mash with crispy onions and gravy



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From The Grill

Steaks (gf*)

All steaks served with oven roasted tomato, homemade chunky chips and side salad

Onglet £17.95 Sirloin £25.95

Add a sauce for £2.75

Peppercorn, blue cheese, Diane, garlic butter, red wine jus

Burgers

OWH Festive Burger £15.95

Breaded brie, bacon, rocket, cranberry sauce, brioche bun

Plant Based Burger (VE) £14.95

Topped with vegan mayo, vegan cheese, gem lettuce and tomato

Festive Sharer £25.95

Pigs in blankets, breaded brie bites, chicken liver parfait & toast, Christmas chutney, Yorkshire pudding & turkey wheels, dipping gravy

Chef's Recommendations

Confit Duck Leg £18.95

potato dauphinoise, pancetta infused sauteed veg, port reduction

Coq au Vin £15.95

Slowed roasted chicken thigh on the bone with carrots, leeks and mushrooms in a red wine sauce, served with colcannon mash

Roasted Belly Pork £17.95

potato dauphinoise, black pudding, sauteed veg, apple puree

Seafood Risotto £21.95

Prawns, Scallops, Cod, Mussels in a creamy white wine sauce

Salmon Fillet £18.95 (gf*)

hasselback potato, tenderstem broccoli, hollandaise sauce

Sides £4 each

Garlic Bread
Homemade Chunky Chips
Seasonal Vegetables (v,ve*,gf*)

Fries (gf*)
Side Salad (v,gf*)
Onion Rings