

## DECEMBER 4TH MENU

### Starters

**Sautéed Mushrooms**, Toast, Garlic Butter or Peppercorn Sauce - £7

**Chef's Hummus**, Garlic oil, Toasted Hazelnuts, Dipping breads - £8

**Black Pudding and Brie Stack**, Cranberry Sauce - £7

**Baked Camembert** – Garlic, White Wine, Rosemary, Chutney, Crusty Bread - £13

**Devilled Whitebait**, Paprika, Brown Bread - £7

**Chicken Liver Parfait**, Chutney, Toast - £7

**Soup of The Day**, Crusty Bread - £6

### FROM THE GRILL

**Steak** 8oz Rump £20 | 8oz Sirloin £20

*Sauces: Peppercorn, Béarnaise, Stilton 'Top' All £2.00*

*All Served with, Chef's Chunky Chips, Sautéed Mushrooms, Grilled Tomato*

**Burgers** ¼ - Beef Burger | Cajun Chicken | Halloumi & Avocado (v) | Battered Fish Bites– All £12

All served in a Brioche Bun, Lettuce, Tomato, Red Onion, Beehive Sauce, Chefs Chunky Chips

**Add – Cheddar, Bacon, Chilli, Veg Chilli - £1.50 each**

### MAINS

**Traditional Roast Gloucestershire Turkey**, Chestnut & Cranberry Stuffing, Pigs in Blankets, Bread Sauce, Pan Gravy - £13

**Beef & Venison Bourguignon**, Horseradish Mash Potato, Winter Vegetables, Pan Gravy- £14

**Butchers Sausages**, Mash, Peas, Onion Gravy - £13

**Pies - Steak & Ale | Mushroom, Spinach & White Truffle | Chicken, Ham & Leek**

All Served With Mash, Seasonal Vegetables - £13

**Ale Battered Cod**, Chips, Peas, Homemade Tartar Sauce - £14

**Baked Falafel Stew** (V) – £12

**Sides:** Garlic Bread | House Salad | Peas | Seasonal Veg | – All £3

### CHEESE, PUDDINGS & ICE CREAMS

**Cheese Board** – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

**Chocolate & Salted Caramel Torte**, Toffee Popcorn, Salted Carmel Ice Cream - £6

**Sticky Toffee Pudding**, (GF) Toffee Sauce, Vanilla Ice Cream - £6

**Lemon Cheesecake** (VG) (GF), Vanilla Ice Cream - £6

**Spiced Winter Berry Bread & Butter Pudding**, Brandy Cream - £6

**Traditional Christmas Pudding** (V) Brandy Sauce - £6

**Ice Cream £2 a Scoop** – Vanilla, Chocolate, Strawberry, Salted Caramel

## SHARING DISHES (FOR TWO PEOPLE)

**Loaded Nachos**, Melted Cheese, Sour Cream, Salsa, Jalapeños, Guacamole, - £12

(Add Chilli or Veg Chilli - £2)

**Chilli Cheese Fries**, Cheese, Salsa, - £10

**Cheese Board** – Cheddar, Stilton, Brie, Double Gloucester

Crackers, Chutney, Celery, Grapes - £6 (1) £10 (2) / £16 (Table)

**Baked Camembert** – Garlic, White Wine, Rosemary, Gherkins, Crusty Bread - £13

**Antipasti Platter**, Selection of Cheeses, Cured Meats, Olives, Roasted Red Peppers & Breads - £15

**Meaty Platter**, Sausage Rolls, Pigs 'N' Blankets, Chicken Liver Pate, BBQ Chicken Wings,  
& Bread - £15

## SUBSTANTIAL BAR MEALS - ALL £5

(ALL SERVED WITH A MINCE PIE DESSERT)

**Sausage Roll**, Chips

**Scotch Egg**, Salad & Pickle

**BBQ Chicken Wings**, Salad & Sour Cream

**Pigs 'n' Blankets**

**Fishcake**, Poached Egg, Crispy Kale

**Mini Toad In The Hole**, Mash Potato & Gravy

**Festive Hotdog**, German Bratwurst Topped with Curry Ketchup & Bacon Bits

**Traditional Irish Stew**, Crusty Bread

**Mac 'N' Cheese**, Garlic Bread

## BAGUETTES - £9.50

**Sausage**, Fried Onion

**Fish Finger**, Tartar Sauce, Lemon Wedge

**Cheese & Pickle**

'BLT' – The Classic – Bacon, Lettuce, Tomato

'French Dip' - Roast Beef, Mustard, Pot of Dipping Gravy

**Bacon Brie & Cranberry** -

**Beef & Blue** - Roast beef, Stilton

**Festive Turkey**, Turkey, Stuffing & Cranberry Sauce

**All Served With Chunky Chips, On A White Baguette**

FOOD ALLERGIES and INTOLERANCES

Please speak to our staff about the ingredients in your meal when making your order.  
Thank you.