



National Licensee of the Year (Good Pub Guide 2018 runner up)

National Freehouse of the Year (Publican: East Midlands & East Anglia)

Boxing Day Menu Tuesday 26th December

Starters

Roasted Tomato & Red Pepper Soup - <i>herb oil, croutons</i>	£5.5 v poss gf
Chicken Liver & Bacon Pate - <i>apple & raisin chutney, toast</i>	£6.5 poss gf
Smoked Salmon & Crayfish Tian – <i>rocket, sun-blushed tomatoes</i>	£7 gf
Caramelised Goats' Cheese - <i>onion marmalade, beetroot, rocket</i>	£6.5 v gf

Main Courses

Slow-braised Lamb Shank - <i>red cabbage, garlic mashed potato, red wine & rosemary gravy</i>	£16
Honey-roast Ham & Free-range Eggs – <i>hand-cut chips, coleslaw</i>	£11 gf
Seared 8oz Rump Steak – <i>nine stack of chips, field mushroom, marinated cherry tomato, rocket & parmesan salad, peppercorn sauce</i>	£19
Baked Herb-crusting Fillet of Salmon - <i>crushed peas, potato cake, dill cream</i>	£15 gf
Mushroom Risotto - <i>balsamic dressed rocket, truffle oil</i>	£13 v gf
Prawn Linguine - <i>garlic tomato, chilli</i>	£15

Puddings

Honey Panna Cotta – <i>praline, mixed berries</i>	£6.5 gf
Mango & Passion Fruit Fool - <i>mint granite, coconut</i>	£6.5 gf
Sticky Toffee Pudding - <i>butterscotch sauce, vanilla ice-cream</i>	£6.5
Chocolate Brownie - <i>honeycomb and Chantilly cream</i>	£6.5
Cheese Selection – <i>three cheeses served with biscuits, celery, grapes & chutney</i>	£8
Ice Cream & Sorbet (1,2,3 scoops)	£2.5/4.5/6
<i>Ice Creams: vanilla / strawberry / chocolate / (special)</i>	
<i>Sorbets: mango / lemon / raspberry</i>	

v vegetarian dishes

gf dishes that can be gluten free

Particular dietary or other requirements can be catered for (including small & children portions) – please ask the waiting staff.

Appropriate meat dishes are served on the pink side and vegetables on the al dente side, unless otherwise requested.

All ingredients are sourced locally and from sustainable stock where possible and practical

