

SAMPLE MENU

JANUARY 2025



Starters

- Deep Fried Brie Wedges with Sweet Chilli Dipping Sauce (V) **7.95**
- Pigs in Blankets with Honey and Mustard Dipping Sauce **8.50**
- Deep Fried Whitebait with Tartare Sauce **7.95**
- Smoked Salmon with Pickled Cucumber, Carrot Ribbons, Mixed Leaves (GF) **8.50**
- Chicken Liver and Brandy Parfait with Melba Toasts, Plum Chutney (GFA) **8.95**
- Spiced Carrot and Coriander Soup with Crusty Baguette (VE) **7.95**

Mains

- Full Moon Beef Burger with Cheddar Cheese, Lettuce, Tomato and Fries (GFA) **17.95**
- Thai Green Chicken Curry with Basmati Rice (GF) **18.95**
- Lamb, Mint, and Potato Suet Pudding with Creamy Mash, Vegetables **18.95**
- Chicken and Bacon Pie with Creamy Mash, Vegetables **17.95**
- Pan Fried Fillet of Salmon with Lobster Bisque Sauce, New Potatoes, Tenderstem Broccoli **18.95**
- Camembert, Fig and Red Onion Tart with New Potatoes, Vegetables (V) **17.95**
- Spiced Winter Vegetable Wellington with New Potatoes, Vegetables (VE) **17.95**
- Large Beer-Battered Cod with Chunky Chips, Tartare Sauce **18.95**
- Rib Eye Steak with Bearnaise Sauce, Roasted Tomato, Mushrooms and Chunky Chips (GFA) **21.95**

Desserts

- Rich Toffee and Whiskey Bombe with Winter Spice and Vanilla Ice Cream **8.95**
- Sticky Toffee Bundt with Caramel, Vanilla Ice Cream **8.50**
- Profiteroles with Double Cream, Toffee and Caramel Sauce **7.95**
- Chocolate and Salted Caramel Brownie with Vanilla Ice Cream **8.50V**
- Apple and Blackberry Crumble with Custard **7.95**