



MENU

VEGETARIAN V / VEGAN VE / GLUTEN FREE GF

Meals that are marked **V VE GF** can be adapted.

Please specify at the time of ordering

Gluten free bread and crackers available on request

BRUNCH served 10.30am to 2.30pm

Toasted Muffins

served with two poached eggs, hollandaise sauce and your choice of:

Eggs benedict with ham 6.75 **Eggs royale** with smoked salmon 7.50 **Eggs florentine** with spinach 6.50

Toasted Sourdough Bread smashed avocado, baby plum tomatoes, poached egg 7.25

Sausage, bacon and fried egg brioche bap 6.50

Warm buttermilk pancakes scrambled egg, grilled bacon, hash browns, maple syrup 7.95

OMELETTES AND SANDWICHES served Monday to Saturday, 12pm to 5pm

Three egg omelette cheese gratin, salad garnish GF 6.95

add your choice of **ham, cheese** or **mushroom** ~1.25 per item

portion of french fries 3.00 **seasonal vegetables** 3.00 **new potatoes** 3.00

Choice of brown or white bread

Turkey, Stuffing and Cranberry Mayonnaise Sandwich salad garnish, pigs in blanket crisps 7.95

Fish finger Sandwich cos lettuce, tartare sauce, tortilla chips 5.50

Avocado, Mozzarella and Tomato Ciabatta salad garnish, tortilla chips 5.25

Steak and Onion Ciabatta fried onions, dill gherkins, Dijon mayo, grilled cheese 8.95

portion of french fries 3.00 **bowl of hand cut chips** 3.00 **bowl of sweet potato fries** 3.25

WHILE YOU WAIT

Marinated Mixed Olives GF in smoky barbecue sauce, sweet chilli and stem ginger 3.95

Dipping Bread Selection toasted breads with olive oil and balsamic vinegar 4.50

Mezze Board GF humous, guacamole, selection of crudité's, baby plum tomatoes, warm pitta bread 5.25 GF bread available

APPETISERS

Winter Vegetable Broth with herb croutons 4.95

Farmhouse Pate GF mixed pickles, cumberland sauce, toasted onion bloomer 6.50

Kiln roasted Smoked Salmon Pate GF celeriac remulade, sea samphire 6.25

Red Thai Cod and Salmon Fish Cakes in panko crumb, sweet chilli sauce, prawn crackers 5.75

Caesar Salad char grilled chicken breast, grilled bacon, cos lettuce, croutons, anchovies, parmesan shavings, caesar dressing 5.65

Sweet Potato and Chick Pea Falafels GF carrot ribbons, radish and orange salad, maple, ginger and cumin dressing 5.95

Woodland Mushroom and Spinach on Toasted Brioche stilton and port cream sauce 6.25

Classic Moules Marinieres GF served with crusty bread 7.95

SALADS

Classic Salad Nicoise tuna, cos lettuce, new potatoes, green beans, boiled egg, black olives, honey & mustard dressing 10.95

Caesar Salad char grilled chicken breast, grilled bacon, cos lettuce, croutons, anchovies, parmesan shavings, caesar dressing 10.25

ALLERGENS

Please advise your server of any allergies or intolerances before you order. Allergen information is contained in our Allergen Menu, available on request, however whilst every care is taken we cannot guarantee the total absence of allergens in our dishes

MAIN COURSE

DAILY SPECIALS Please ask your server for Today's Specials

Red Thai Cod and Salmon Fish Cakes in panko crumb, stir fry vegetables, sweet chilli sauce, prawn crackers 11.95

10oz Gammon Steak home-made mushy or garden peas, two free range fried eggs, skin on french fries 10.95

Classic Fish Pie GF salmon, smoked haddock, cod in a white wine sauce, chive mash, topped with cheddar cheese gratin, served with seasonal vegetables 12.95

Traditional Fish & Chips cod fillet, real ale batter, hand cut chips, tartare sauce 12.95

Smoked Haddock Fillet GF mint buttered new potatoes, pan fried savoy, leeks and celery, prosecco, tomato and chive beurre blanc, sea samphire 13.95

Chef's home-made Pie of the Day 12.95

choice of fries or new potatoes, seasonal vegetables

Chef's Curry of the Day 10.95

basmati rice, mango chutney, lime pickle, poppadum, tomato and onion salad, cucumber raita

Trio of Sausages 10.95

sausages of the day, mash potato, seasonal vegetables, gravy

Roasted Cauliflower, Kale and Stilton Pie chestnut and stilton crumble, herb roasted potatoes, provençale sauce, seasonal vegetables 12.95

Pork Escalope in Panko Crumb braised red cabbage and bacon, potato dauphinoise, cider, grain mustard and sage sauce 13.95

Turkey Paupiette GF pork, cranberry and chestnut stuffing, pigs in blankets (GF alternative available), roast potatoes, roast parsnips, roasting jus, served with seasonal vegetables 14.95

Roasted Red Onion, Mushroom, Spinach and Leek Pie GF VE grated vegetable and cheese crumble, chilli and tomato provençale, herb roasted potatoes, seasonal vegetables 12.95

Classic Moules Marinieres GF served with crusty bread 13.95

BURGERS

All served in a brioche bun (except vegan) with house slaw, dill pickle, hand cut chips
gluten free bun available

6oz Steakburger 10.95

Double Cheese & Bacon Burger 13.95

Moving Mountain Burger VE V

vegan cheese slice, tomato relish, lettuce, tomato, dill pickle, pretzel bun, vegan mayo 11.95

add-ons: 1.00 per item

cheddar cheese **blue cheese** **bacon**

jalepeno peppers 0.50

beer-battered onion rings (6) 2.50

SIDES

Bowl of French Fries	3.00	Bowl of Sweet Potato Fries	3.25
Bowl of hand cut Chips	3.00	New Potatoes	3.00
House Salad	3.00	Seasonal Vegetables	3.00
Garlic Bread	3.00	Bread Basket	2.00
Beer battered onion rings	2.50 (6)		

STEAKS

8oz Rib Eye 20.95 **Hotel DBB package steak supplement 8.95**

flat mushroom, grilled plum tomato, beer battered onion rings, hand cut chips

add sauce 1.95

brandy & green peppercorn or béarnaise sauce

DESSERTS 5.95

Traditional Christmas Pudding chef's home-made boozy brandy sauce

Black Forest style Vacherin GF chocolate, cherry and kirsch, whipped cream, chocolate sauce, chocolate shavings

Raspberry Sorbet chamboise liqueur, fresh raspberries, almond biscotti

Chocolate and Orange Tart with cream or soya cream VE GF

Irish Cream and Caramel Cheesecake toffee sauce

Trio of Ice Cream choose from:

madagascan vanilla, plum and cinnamon, double chocolate, strawberries & cream, christmas pudding

CHEF'S CHEESE BOARD 8.00

Mature Cheddar, Port Salut, Stilton & Brie served with celery, grapes, house chutney, biscuit selection
GF biscuits available