

## Light Lunch Menu served from 12-5pm

### Chef's Selection Sandwiches £8.75

All served on toasted ciabatta or malted bloomer bread with a fresh salad garnish and homemade vegetable crisps of the day

**Piri-piri Chicken** bound in minted yoghurt with mango chutney

**Smoked Salmon** with creamed cheese and cranberry pesto

**Marinated Heritage Tomatoes** marinated in fresh herbs, with harissa houmous and feta cheese

### Brasserie Selection Sandwiches £9.95

All served with seasoned crispy diced potatoes

**Chef's Hot Roast of the Day** served on toasted sourdough

**BLT** sliced bacon, lettuce & tomato bound in mayonnaise served on toasted wholemeal or white bread (add chicken for £1)

### Classic Sandwiches £6.25

All served on wholemeal or white bread with a fresh salad garnish

**Honey Roasted Ham** with caramelised apple and fig chutney

**Roast Chicken** with sage and onion stuffing

**Seasoned Egg Mayonnaise** with strips of smoked salmon and fresh pea shoots

**Wensleydale Cheese** with beetroot, chilli & ginger jam and fresh rocket

### Soup & Sandwich Combination £10.95

Any of the above classic sandwiches served with our homemade soup of the day

### Homemade Soup of the Day £5.95

Served with toasted ciabatta

### Children's Menu (aged 12 and under)

**Penne Pasta £5.25 (add chicken for 50p)** with fresh tomato sauce served with garlic bread

**Panko Breaded Fish £5.75** with mashed potato and garden peas

**Local Pork Sausage and Mash £5.75** with onion gravy

**Festive Roast of the Day £8.95** with vegetables, roast potato and onion gravy

### Platters to Share

For two £18.95 For one £9.95

#### **French Connection**

Baked camembert presented with beetroot, chilli & ginger jam, olives, caramelised apple & fig chutney and fresh warm sourdough

#### **Fish Farrago**

Teriyaki spiced salmon, fresh smoked salmon and homemade fishcake with tartar sauce, presented with a rustic bread roll

#### **Spiced Selection**

Marinated soy & chilli salmon, spiced pork meatballs and piri chicken skewer served with a sweet chilli sauce, presented with flat bread

Extra bread 75p

### Salads £10.95

All served with warmed rustic bread

#### **Classic Caesar**

Cos lettuce, Caesar dressing, bacon and herb croutons with your choice of sliced turkey or sliced chicken breast and optional anchovies

#### **Piri-piri Chicken**

Served on a coriander marinated red salad of beetroot, strawberries, red onion, cherry tomatoes and red peppers, with minted yoghurt and sweet mango chutney.

#### **Coconut Breaded Goats Cheese**

Goats cheese in a coconut crumb, served with Indian spiced cauliflower, chick pea and puy lentil salad, with roasted red onion and fresh chives, finished with banana and mango coulis

#### **Pan Seared Sea Bream**

Sea bream served with garden herbed Israeli cous cous with black beans and harissa spiced roasted peppers, finished with a green leaf garnish and a drizzle of Chimichurri verde sauce

### Side Orders

**Marinated Olives £3.95** with baby heritage tomatoes

**Garlic Ciabatta £2.95** (add cheese for 50p)

**Crispy Diced Potatoes £3.75** seasoned with smoked paprika, Maldon salt & rosemary

**Spiced Vegetable Crisps £1.95**

**Baked Baby Chorizo £4.95**

**Seasoned Calamari £4.95**

**Bread Board £4.45**

Selection of continental breads with harissa infused houmous and balsamic dipping oil

Some of our menu items contain nuts, seeds and other allergens. There is a small risk that tiny traces of these may be in other dishes or food served here.



## Festive Menu 12-5pm

**Two Courses £19.95 | Three Courses £21.95**

or as individually priced

### TO START £5.95

- ✓ Curried lentil, parsnip and apple soup, topped with roasted chestnut and cranberry pesto and baby sorrel, presented with toasted ciabatta (\*)

Mediterranean sobrosada infused chicken liver pâté, accompanied with a spiced fig and granny smith chutney, baked foccacia fingers and peppery watercress (\*)

- ✓ Woodland mushrooms sautéed with garlic and brandy, served on sweet baked brioche, truffle emulsion, parmesan, toasted pistachios and pea shoots

Smoked cod risotto bound with creamy saffron scented mascarpone and parmesan, petit pois, crispy smoked salmon, poached hens egg, roasted red pepper drizzle and micro rocket garnish (gf)

### MAIN COURSE £16.95

*All served with honey glazed vegetables and buttered Brussels sprouts*

Roast turkey with Sobrosada scented roast potato, sage and onion stuffing<sup>†</sup>, sausage wrapped in smoked back bacon<sup>†</sup>, goats curd pomme purée and rich red wine sauce<sup>†</sup>

Pan fried smoked lamb rump, presented with petit pois crushed new potatoes, baked patty pans and redcurrant & mint gravy (gf)

- ✓ Vegetable nut roast with cranberries and mixed nuts, served with braised red cabbage and a wild mushroom and tarragon sauce

Baked sea bass accompanied with basil scented potatoes, steamed seasoned kale, tomato and puy lentil ragout, finished with black olives and capers (gf)

### TO FINISH £5.95

Chef's homemade Christmas pudding with boozy festive fruit topping & brandy sauce

Jelly bean chocolate brownie presented with Red Lion Farm vanilla ice cream and popping candy chocolate soil, finished with chocolate drizzle

Festive mulled wine jelly served with homemade eggnog  
Chantilly and cherry compote (gf)

Baked cranberry and yuzu scented cheesecake on a fragrant thyme crumb base, topped with homemade strawberry & prosecco sorbet and pomegranate coulis

(\*)- Gluten free bread available (†) Gluten free without this item