Dessert



Orange Lemon Posset

7 €



Bramley Apple Rhubarb Crumble

7 €

Desserts*



Selection of Ice Creams Sorbet



Dark Chocolate Brownie

/ €

Appetizers*



Cheesy Garlic Bread

3

Mains



Flat-Iron Chicken

18 €

Short Rib Flank Burger



Stuffed Shoulder of Lamb



Roast Monkfish



Goat Cheese Red Pepper Ravioli

17

Main courses



Roast Sirloin of Beef

Burgers*



Cheeseburger

19 7 €

Antipasti



Burrata

9 11

Side dishes*



Sandwiches



Sirloin Steak Sandwich

15



Roast Turkey

Fish dishes*



Fish and Chips

1 19

€

Salad



Mixed Salad

SIDES



Glazed Clotted Cream Mashed Potatoes



Sweets



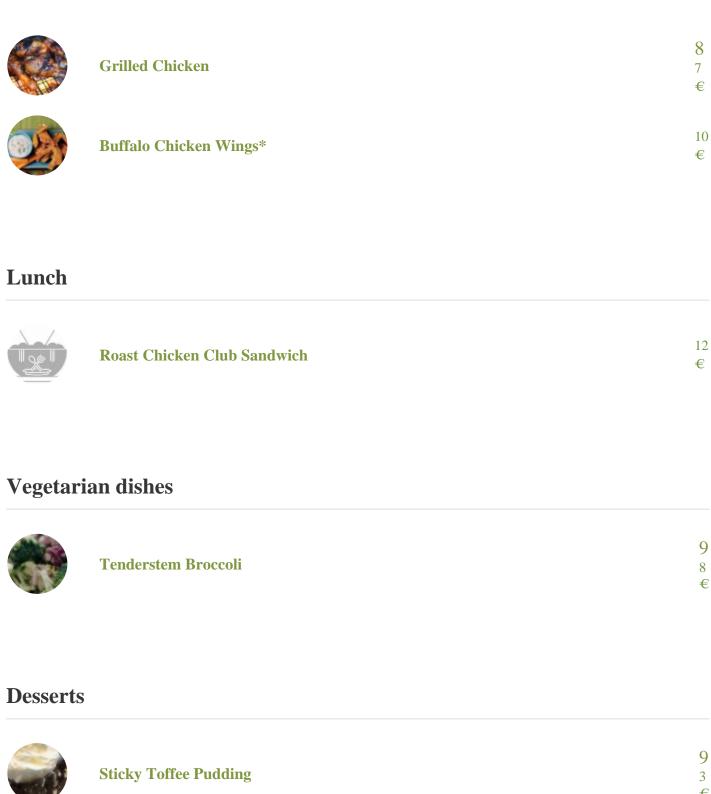
Selection of Ice Creams Sorbets

Drinks



Tea

Chicken*











Morello Cherry Tart, Coconut Ice Cream



Colston Bassett Stilton, Montgomery's Cheddar



White Chocolate Almond Milk Panna Cotta, Roasted Plums



Cashel Blue Cheese, Salted Cracker Bread, Fig Chutney

Antipasti - starters



Fried Whitebait

10

Starters



Gin-Cured Salmon



Smoked Chicken Parma Ham Terrine



Crispy Duck, Oakleaf Lettuce, Plums, Candied Hazelnuts



Grilled King Scallop



Camembert Sage Croquettes, Pear Chutney



Butternut Squash, Coconut Coriander Soup, Sourdough



Kiln-Roasted Salmon



Gordal Olives $\overset{5}{\in}$



Crunchy Crudités

3 €



Hot Kiln-Roasted Salmon Niçoise Salad

11 €



Tempura Soft Shell Crab

11 €



Grilled New Season English Asparagus

11 €

Side Dishes



Sweet Potato Fries

9

υ €

Vegan



Baby Jacket Potatoes, Pico de Gallo, Guacamole



Mushroom Sweet Potato Roll



Beetroot Hummus, Toasted Sourdough



Vegan Cheese Burger Sliders, Red Slaw

Vegan Burger



Vegan Burger

18 €

Tageskarte – Donnerstag



Linguine

7 •

Ben & Jerry's



Chocolate Brownie

9

Main



Wood Pigeon Breast



Pan-Fried Sea Bass Fillet

20 €

Roasts



A Small Portion of Grown-Up' Roast Beef

9 €



Vegan Wellington

17 £

Dinner



Chirashi Bowl

17 €

Hot Pies



Sausage Roll



Yaki Udon - Udon Nudeln



Roast Beef

21 €

Bites



Buffalo Cauliflower Wings

For Sharing



Baked Camembert

18

€

Appetisers



Chicken Liver Parfait

Course #1



Scotch Egg

6

Coffee*



Coffee

Veg



Samphire Pakoras

€

Sunday Sides



Pigs in Blankets

6

€

Bread & Snacks



Amuse-Bouche



Figs Stuffed with Spiced Winter Fruits

Festive



Scotch Egg, Piccalilli



Smoked Mackerel Pâté, Salted Cracker Bread



Lamb Kofta, Harissa Yoghurt



Pulled Pork Nachos, Jalapeños, BBQ Sauce, Gouda Dip, Pico de Gallo, Soured Cream



Baby Jacket Potatoes, Bacon, Cheese, Crème Fraîche



Goats' Cheese, Hazelnut Crumb

Christmas Trimmings



Sautéed Pecan Brussels Sprouts

Christmas Drinks Packages



Off Pre-Ordered Wine



A Bottle of Beefeater Gin or Ketel One Vodka Plus Tonics (Crisp or Light Schweppes)

114 €



for the Price of on Any Bottled Beer or Cider

Jubilee Christmas Menu



Roast Pork Belly

19

€

Gotham City Breakfast



Crushed Avocado

American Kobe



Roast Chicken

19

€

The Dessert Pantry



Black Forest Trifle

Plates & Warm Dishes



Pork Pie

6

€

Uncategorized



Charter Pie

19



Welsh Lamb Rump

25



Roast Pollock



Venison Haunch



Smoked Almonds

4

€

17

€



White Chocolate Fudge, Cranberries, Pistachios, Coconut



Crispy Fried Tofu