



Winter

A - L A - C A R T E

STARTERS

Cream of Celeriac Soup, Toasted Hazelnuts, Warm Homemade Focaccia Bread (GF/DF/V/VE)	£6.00
Bubble & Squeak Cake, Stornoway Black Pudding, Poached Egg, Hollandaise Sauce	£9.00
Fig & Goats Cheese Filo Parcels, Red Pepper Coulis, Sakura Cress Salad (GF/DF/V/VE)	£8.50
Rainbow Beetroot, Lemon Yoghurt, Fennel & Raddish Salad, Balsamic Glaze (GF/DF/V/VE)	£8.50
Pan Fried King Scallops, Celeriac Rosti, White Pudding, Black Pudding, Apple & Pancetta (DF)	£10.50
Number 8 Bakehouse Bread Board - Local Artisan Bread, Butter, Hummus & Balsamic Glaze	£6.00
(V) - Add Sun Dried Tomatoes or Olives -	£1.75

MAINS

Roast Breast of Turkey with all the Festive Trimmings (GF/DF)	£19.00
Slow Cooked Lamb Shank, Spiced Red Cabbage, Colcannon Mash, Chantenay Carrots, Mint Jus (GF/DF)	£24.00
Pan Seared Salmon Fillet, Muscat Wine Mussels, Pickled Pumpkin, Walnut Pesto, Sage Crisps, Samphire, Toasted Seeds, Sourdough Bread (GF/DF)	£24.00
Pork Tenderloin Medallions, Dijonnaise, Celeriac Jenga, Burnt Apple Puree, King Oyster Mushrooms (GF/DF)	£19.00
Beetroot & Butternut Squash Wellington, Fondant Potato, Fine Beans, Gravy (DF/V/VE)	£18.50
Homemade Steak&Ale Pie In A Shortcrust Pastry, Beef Dripping Chips & Garden Peas* (DF)	£19.50
Beer Battered Cod Fillet Served With Chunky Chips & Mushy Peas (GF/DF)*	£19.50

*Available as a half portion

STEAKS

All Served with Beef Dripping Chips, Tomato, Red Onion Salad, Mushroom, Onion Rings

10oz Sirloin	£29.00
8oz Fillet	£33.50
10oz Gammon & Fried Egg	£18.50



EXTRA SIDES

Chunky Chips £3.00 | Beef Dripping Chips £4.00 | Garden Peas £2.00 | Mushy Peas £2.00 Creamed Mash Potatoes £3.00 | Onion Rings £3.00 | Honey Roast Root Vegetables £3.50 | Stuffing £1.50 Cauliflower Cheese £3.50 | Spiced Red Cabbage £3.00 | Sprouts & Pancetta £3.00

Menu subject to change

Please inform your server of any food allergies you have when placing your order, as not all ingredients can be listed

Prices inclusive of VAT at 20%

V - Suitable for Vegetarian VE - Vegan Alternative GF - Gluten Free Alternative DF - Dairy Free Alternative

DESSERTS

Traditional Christmas Pudding, Brandy Sauce, Red Currant (GF/DF/V/VE)	£8.50
Pistachio Cheesecake, Chocolate Sauce, Chocolate Crumb, Vanilla Ice Cream, Dried Rose Petals (V)	£9.00
Treacle & Stem Ginger Tart, Brandy Snap, Vanilla Ice Cream (V)	£8.50
Truffle Chocolate Torte, Honeycomb Ice Cream, Plum & Orange Compote (GF/DF/V/VE)	£9.00
Trio of Local Cheese, Grapes, Celery, Queen Bee Honeycomb, Chutney & Wafers (GF)	£10.50
Additional Cheese £1.75	

DESSERT WINES - ALL £6.50

Order with a dessert & save £1.00 per glass

Muscat De Beaumes De Venise - 100ml

Bortrytis Semillion - Berton Vineyard, Australia - 100ml

Elysium Black Muscat - Quady Winery, California - 100ml

PORT

Bulas Ruby Port - 50ml - £3.60



HANDMADE ARTISAN ICE CREAM

Served with Cadbury Flake £3.00 per scoop

Create your own with a choice of:

Chocolate | Vanilla | Strawberry | Rum & Raisin

Sorbets | Tutti Frutti | Horlicks & Malteser

Ice Cream Toppers £2.80 per 20ml serving

Shot of espresso | Tia Maria (coffee liqueur) | Disaronno | Baileys Irish Cream

HOT DRINKS

Espresso £2.65 | Double Espresso £3.50 | Cappuccino £3.70 | Latte £3.60

Americano £3.40 | Flat White £3.60 | Hot Chocolate topped with whipped cream £4.20

Decaffeinated coffee £3.60 | Pot of tea £3.60 | Pot of Decaffeinated tea £3.60



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