

Steak Night Sat 29th December



Snacks: Pint of Crisps £1, Honey Roasted Nuts £2, Mixed Olives £2, Crackling with Apple Sauce £1.50

Starters

Soup of the Day – Warm Bread and Butter	£5
Chicken Liver Parfait – Plum Chutney and Toasted Sourdough	£6
Beetroot and Gin Cured Salmon – Buttermilk Blinis, Rocket and Dill Cream Cheese	£8
Cheddar and Black Sheep Rarebit – Sourdough Toast, Piccalilli and Salad	£6
Tempura King Prawns – Bay Tree Sweet Chilli Sauce and Rocket	£8
Bay Tree Black Pudding – Poached Egg, Devilled Sauce, Pancetta and Watercress	£8
Deep Fried Wedge of Brie – Cranberry Relish and Rocket	£6

Grill

10 oz Bavette Steak	£16	10 oz Gammon Steak	£15
8 oz Ribeye Steak	£21	8 oz Fillet Steak	£26
Mixed Grill – 4 oz Ribeye, Gammon, Sausage, Black Pudding, Pork Fillet & a Fried Egg £22			

Order any 2 Items from the Grill and Receive a Bottle of House White, Red or Rose Wine FREE

All of the above served with Triple Cooked Chips, Mushroom, Tomato, Onion Rings and Salad

Lightly Battered Haddock - Triple Cooked Chips, Mushy Peas & Tartare Sauce	£9 / 13
Rib of Beef Burger - Pancetta, Salad, Cheddar or Blue Cheese, Fries & Onion Rings	£10 / 12
Spiced Chickpea Burger – Shallot Marmalade, Rocket, Onion Rings, Garlic Mayo & Fries	£12
Whole Baked Camembert – Rocket, Crudites, Crusty Bread, Shallot Marmalade and Fries	£12

Side Orders: Beer Battered Onion Rings £3, Triple Cooked Chips £3, Fries £3

Sauces: Peppercorn, Blue Cheese or Red Wine £2.50

Desserts

Golden Syrup Sponge - Vanilla Ice Cream & Sticky Toffee Sauce	£6
Lemon Posset – Raspberry Sorbet and Meringue	£6
Chocolate Fondant – Satsuma Sorbet and Candied Orange (Please Allow 15 mins)	£7
Baileys Crème Brulee – Served with a Chocolate Chip Cookie	£6
A Selection of Homemade Ice Creams - Served with Sweet Treats	£6
Home Made Petit 4s – The Perfect Accompaniment for Tea & Coffee	£3.50
Seasonal Cheeses – Manchego with Quince & Port Fed Stilton with Honey & Walnuts	£8