



APPETISERS Mixed Olives £4
Baked Focaccia, Confit Garlic Hummus (serves 2) £7.95

STARTERS Roast Butternut & Five Spice Soup £8
Chive Crème Fraiche, Baked Breads (v) (gf*)
Duck Liver Parfait £8.5
Beetroot Relish, Chestnuts, Toasted Sourdough (gf*)
Smoked Salmon Arancini £8.95
Pickled Fennel, Dill Mayonnaise, English Parmesan
Whipped Goats Cheese £8.95
Waldorf & Pear Salad, Green Herb, Garlic Cheese Straws (v)
Toasted Welbeck Muffin £8.50
Braised Leeks, Colston Basset Stilton, Poached Egg (gf*) (v)
Honey Mustard Glazed Chorizo £8.50
Parsnip Remoulade, Apple, Mustard Dressing

MAINS Roast Salmon £18.95
Fondant Potato, Leeks, Mussels, Curry Butter Sauce (gf)
Roast Turkey £17.95
Seasonal Vegetables, Roast Potatoes, Gravy, Pigs in Blanket, Cranberry Sauce (gf*)
Braised Beef £22
Parmesan Creamed Potatoes, Savoy Cabbage, Glazed Carrots, Truffle Sauce (gf)
Beetroot and Red Onion Tart £15
Parsnip Puree, Chestnuts, Hispi Cabbage (v)
Fish and Chips £17.95
Battered Line Caught Haddock, Crushed Peas, Lemon, Hand Cut Chips
Crispy Halloumi Burger £15.95
Brioche Bun, Tomato Relish, Gherkin, Paprika Fries (v) (gf*)
Secret Pub Burger £16.95
Brioche Bun, Pancetta, Mature Cheddar, Tomato Relish, Gherkin, Fries (gf*)
Chef's Cut Butchery 8oz Steak
Slow Roast Tomato, Field Mushroom, Rocket Salad, Fries (gf*) *Add Peppercorn Sauce +£3.50*
Flat Iron Steak £21 | Sirloin Steak £27.50 | Ribeye Steak £28.00

SIDES (FOR 2) Fries £3.95 | Truffle Mayonnaise & Parmesan Fries £4.95 | Honey Roast Parsnips £4.95
Roast Potatoes £4.95 | Broccoli & Flaked Almonds £4.95 | Green Beans £4.95

(v) vegetarian (v*) vegetarian on request

(gf) no gluten ingredients (gf*) gluten ingredients can be omitted

We cook with all allergens in our kitchen, we cannot eliminate the risk of cross contamination.

Please speak with the team regarding allergies / dietary requirements

SET MENU

Mon-Sat
12-2.30/5-6.30pm
2 Courses £25
3 Courses £30

- Duck Liver Parfait
Beetroot Relish, Chestnuts, Toasted Sourdough (gf*)
- Smoked Salmon Arancini
Pickled Fennel, Dill Mayonnaise, English Parmesan
- Whipped Goats Cheese
Waldorf & Pear Salad, Green Herb, and Garlic Cheese Straws (v)
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- Roast Salmon
Fondant Potato, Leeks, Mussels, Curry Butter Sauce (gf)
- Braised Beef
Parmesan Creamed Potatoes, Savoy Cabbage, Glazed Carrots, Truffle Sauce (gf)
- Beetroot and Red Onion Tart
Parsnip Puree, Chestnuts, Hispi Cabbage (v)
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- Passion Fruit Parfait
Whipped Chocolate, Brandy Snap Biscuit (gf*)
- Sticky Toffee Pudding
Muscovado Caramel Sauce, Vanilla Ice Cream (v)
- Cheese Plate
Relish, Celery, Biscuits (v) (gf*)

SANDWICHES

- Served on White, Granary or Gluten Free Bread / Add Fries +£2
- Chefs Cut Sausage, Red Onion Relish, Colston Basset Stilton £9.50
- Roast Turkey Breast and Cranberry Sauce £8.50
- Mature Cheddar, Tomato Relish, Wild Rocket (v) £6.50
- English Brie, Beetroot and Gem Lettuce (v) £8.00

LIGHTER LUNCH

- Smaller Mains for a lighter Appetite - £12 each
- Chefs Cut Sausages
Creamed Potatoes, Broccoli, Gravy (gf)
- Penne Pasta
Tomato Sauce, Olives, Garlic, Shaved Parmesan (v)
- Mini Fish & Chips
Crushed Peas, Chips, Lemon

DESSERTS

- Bramley Apple & Mincemeat Tart £8.95
Armagnac Prunes, Whipped Cream (v)
- Passion Fruit Parfait £9
Whipped Chocolate, Brandy Snap Biscuit (gf*)
- Sticky Toffee Pudding £8.50
Muscovado Caramel Sauce, Vanilla Ice Cream (v)
- Dark Chocolate Delice £9.00
Crushed Pistachios, Mandarin Sorbet
- Christmas Pudding £6.95
Warm Brandy Sauce (v) (gf*)
- Cheese Plate £11.50
Four Cheeses, Relish, Celery, Biscuits (v) (gf*)
(Cropwell Bishop Stilton, English Brie, Black Bomber Cheddar, Goats Cheese)