

BREAKFAST 10AM-11.45AM

Breakfast Roll

Choose 1 filling £3.85
Choose 2 fillings £4.95

bacon I lorne sausage I black pudding I
flatcap mushroom I potato scone I fried
egg I vegan sausage (soya) I g, d, e

Brioche French Toast £8.50

Nutella & Strawberry I d, g, e, n
Bacon & Maple Syrup I d, g, e

Buttermilk Pancakes £8.50

Chocolate sauce & Orange segments

BRUNCH ALL DAY

Eggs Stornoway £10.25

Black pudding, poached egg, English
muffin, hollandaise I d, g, e

Eggs Benedict £10.25

Roast Ham, poached egg, English
muffin, hollandaise I d, g, e

Eggs Florentine £10.25

Spinach, poached egg, English
muffin, hollandaise (V) I d, g, e

Roasted Veggie Bowl £10.25

Smoky harissa yoghurt

LIGHT BITES

Soup of the day

Farmhouse bread (g) £5.95

Turkey, Stuffing, & Cheddar (g,d)

Toasted Ciabatta £12.95

Brie & Cranberry (g,d)

Toasted Ciabatta £11.95

Applewood Ciabatta (g,d)

Toasted ciabatta, smoked cheddar, red
onion chutney, spinach, sliced apple g,
d, s (sub vegan cheddar + £1.00) £11.95

New Yorker (g,d,m)

Pastrami, pickles, mustard, swiss cheese
£12.95

Chargrilled Chicken Salad

Shredded sprouts, watercress, walnuts,
pecorino, & lemon vinaigrette (sub
vegan feta) £14.95

CAKES

FRUIT SCONE £4.95

WHITE CHOCOLATE & RASPBERRY
SCONE £4.95

MINCE PIE £4.25

RASPBERRY BAKEWELL £4.75

EMPIRE BISCUIT £4.75

**Our cake display is always
changing with fresh bakes,
please ask your server about our
daily specials!**



HOUSE FOR AN
ART LOVER
30
THIRTY YEARS



STARTERS

Soup of the Day

Farmhouse bread (g)

Chicken Liver Parfait (g,d)

Fig jam, mini oatcakes

Prawn Cocktail (sh,e)

Gem lettuce, avocado, croutons,
cocktail sauce

Hot Smoked Salmon Rilette (f,g,d)

Cucumber salad, clementine gel,
sourdough toast

Orange & Honey Whipped Goats Cheese (d,n)

Orange segments, candied walnuts,
pomegranate seeds

2 COURSES **£24.50**

3 COURSE **£29.50**

FESTIVE
AFTERNOON TEA
SERVED DAILY
FROM 13:30

FESTIVE MENU

MAIN COURSES

Roast Turkey & Stuffing Roulade

Seasonal vegetables, thyme roast potatoes,
pigs in blankets, turkey jus

Braised Shin of Beef

Seasonal vegetables, thyme roast potatoes,
pigs in blankets, beef jus

Pan Seared Cod (f,d)

Sautéed new potatoes, roasted beetroot,
spinach, caraway salsa verde

Roasted Rump of Lamb (d)

Potato & parmesan pave, honey & orange glazed
carrots, green beans, garlic & rosemary jus
(*£3 supplement)

Hasselback Butternut Squash (n)

Maple glaze, toasted pecans, tenderstem
broccoli, pomegranate & lemon dressing

Roasted Cauliflower Steak

Thyme roast potatoes, seasonal vegetables,
vegetable jus

Please inform the server of

allergies & dietary requirements:

gluten **g** | dairy **d** | egg **e** | nuts **n** | fish **f** | mustard **m** | mollusk
mo | shellfish **sf** | barley **b** | celery **c** | sulphites **s**

SIDES

Maple Roasted Root Vegetables

£4.95

Pan Fried Brussel Sprouts with Cranberries

£3.95

Rosemary & Thyme Roast Potatoes

£3.95

Cauliflower Cheese (d)

£4.95

Barbecue Glazed Pigs in Blankets

£4.95

Fries or Handcut Chips

£4.25

DESSERTS

Spiced Apple Tart Tatin (g,d)

Vanilla bean ice cream

Eggnog creme brûlée (d,g,e,n)

Hazelnut shortbread

Dark chocolate & orange mousse (g)

Chocolate streusel crumb, orange
segments

Cinnamon Bread & Butter Pudding (d,g,e)

Cinnamon sugar glaze, vanilla creme
anglaise

Warm Mincemeat Tart (d,g,n)

Almond crumble, chantilly cream