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

Nutella & Strawberry Id, g, e, n Bacon & Maple Syrup Id, g, e

Buttermilk Pancakes £8.50 Chocolate sauce & Orange segments

BRUNCH

ALL DAY

Eggs Stornoway

£10.25

£8.50

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

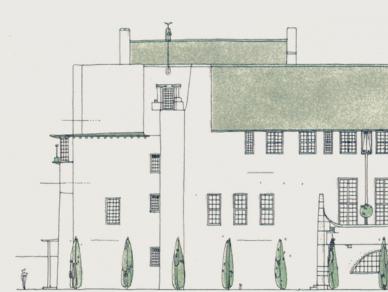
FRUIT SCONE £4.95 WHITE CHOCOLATE & RASPBERRY SCONE £4.95 MINCE PIE £4.25 RASPBERRY BAKEWELL £4.75 EMPIRE BISCUIT £4.75

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



HOUSE FOR AN

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 3 COURSE £24.50

£29.50

FESTIVE
AFTERNOON TEA
SERVEVED 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)

Hassleback 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 \mathbf{g} | dairy \mathbf{d} | egg \mathbf{e} | nuts \mathbf{n} | fish \mathbf{f} | mustard \mathbf{m} | mollusk \mathbf{mo} | shellfish \mathbf{sf} | barley \mathbf{b} | celery \mathbf{c} | sulphites \mathbf{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