

WINTER MENU

SNACKS & STARTERS

Truffled celeriac soup topped with chestnuts and croutons (VG)(GF option available)

6.25

Carrot and parsnip bhajis with mango chutney, mint yoghurt and balti sauce (VG)(GF)

6.50

Chicken satay skewers with a peanut sauce and quick pickle salad (GF)

7.25

Islay whiskey cured trout on a handmade blini with celeriac and fennel remoulade

8.25

Turkey, sage and onion Scotch egg with homemade cranberry sauce

6.75

Crispy haggis croquettes with smoked apple sauce and pickled turnip

7.50

SANDWICHES

Served 12-5pm

4oz bavette steak with truffle mayo, caramelised onions & fresh rocket (VG option available) 7.50

Heresy battered fish fingers, tartare sauce and homemade mushy peas 7.50

Turkey, Brie and cranberry (GF option available) 7.50

Chicken satay wrap with peanut sauce, cucumber and pickled red onion (GF option available) (VG option available) 7.50

Carrot and parsnip bhaji with paneer cheese, mango chutney and mint yoghurt (V)(GF option available) 7.50

Brie and cranberry (V) (GF option available) 7.50

Add salad or chips for £1.25



PUB CLASSICS



Pie of the Day served with homemade mushy peas, gravy and your choice of hand cut chips or mashed potato (V option available) 13.95

Heresy battered fish with hand cut chips, scraps, real tartare sauce and your choice of mushy peas or curry sauce 14.95

6oz British beef burger on a toasted bun served with salad, hand cut chips and seasonal slaw (GF option available) 12.95

Festive turkey burger on a toasted bun with cranberry sauce, sage mayo, red onion and baby gem lettuce 12.95

Veggie Burger - sweet potato and kidney bean patty served in a bun with BBQ sauce and vegan Applewood cheese, hand cut chips and seasonal slaw (VG) 11.95

Moss Valley bacon chop with hand cut chips, fried egg and pineapple salsa (GF option available) 13.95

BURGER TOPPINGS

Applewood smoked Cheddar (V)(GF) - Stilton (V)(GF) - Brie (V)(GF) - smoked bacon (GF) - black pudding - carrot & parsnip bhaji (VG)(GF) - pineapple salsa (VG)(GF) 1.00

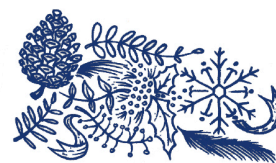
Caramelised onions (VG)(GF) - fried egg (V)(GF) - mushrooms (VG)(GF) 0.50

GF - GLUTEN FREE / VG - VEGAN / V - VEGETARIAN

WHILST ALL CARE IS TAKEN TO AVOID CROSS CONTAMINATION, MENU ITEMS MAY COME INTO CONTACT WITH GLUTEN, EGG, DAIRY, FISH, SULPHITES, NUTS, MUSTARD & SOYA. PLEASE MAKE US AWARE OF ANY ALLERGIES AT THE TIME OF ORDERING



WINTER MENU



SOMETHING SPECIAL

Turkey breast stuffed with sage, onion and chestnut stuffing. Served with duck fat roast potatoes, roast carrot and parsnip, Brussels sprouts, pig in blanket and turkey gravy.	18.95
Parsnip, chestnut and cranberry nut roast served with roast potatoes, roast carrot and parsnip, Brussels sprouts and gravy (VG)(GF)	15.95
Cider braised pork cheeks with celeriac, Tenderstem broccoli, smoked apple, black pudding and cider jus	16.95
8oz bavette steak with beef fat pommes Anna, smoked aioli, roasted shallots, grilled Tenderstem and Borderlaise sauce (GF)	23.95
Oat crusted fillet of hake with Jerusalem artichokes, cavolo nero and sautéed mushrooms	19.95
Squash, carrot and sweet potato katsu curry with sticky rice, sesame and an edamame & cucumber salad (VG)	13.95
Smoked haddock kedgeree topped with a fried egg, onion seeds, fresh chili and coriander. Served with a mint and cucumber raita (GF)	15.95

SIDES



Hand cut chips (V)(GF option available)	3.95
Truffle and Parmesan hand cut chips (V)(GF option available)	4.95
Heresy battered onion rings (V)	3.95
Buttery mashed potato (V)(GF)	3.95
Duck fat roast potatoes (VG option available)	4.95
Truffled cauliflower cheese (V)	4.95
Beetroot, red cabbage and kale slaw (VG)(GF)	3.95
Brussels sprouts with bacon and chestnuts (GF)(VG option available)	4.95

DESSERTS



Festive drunken sticky toffee pudding, salted toffee sauce and vanilla ice cream (V)	7.50
White chocolate, cranberry and orange bread and butter pudding with fresh orange and Cointreau sauce (V)	7.50
Warm banana bread with toasted pecans, rum caramel sauce, caramelised banana, and vanilla ice cream (VG)(GF)	7.50
Brown butter scone with Yorkshire Blue and a port and grape chutney (V)	7.50
Millionaire's shortbread - chocolate delice with shortbread and caramel, brownie crumble and salted caramel ice cream (V)	7.50

AFTER DINNER DRINKS

Americano (decaff available)	2.60	Pot of Tea (decaff available)	2.50
Espresso	2.50	Pot of Earl Grey Tea	2.50
Latte	3.00	Pot of Herbal Tea	2.50
Cappuccino	3.00	Hot Chocolate	3.10

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