



January Special Warming Cocktail £9.95

Perfect way to start your meal with our **GOLDEN SNOW GLOBE** Cocktail
 Tarquins Figgy Pudding Gin laced with 24 carot Gold snowflakes & topped with Fever-tree Ginger ale

Starters

Homemade Leek & Potato Soup	£8.95
Served with a freshly baked bread roll	
King Scallops	£12.95
King Scallops served with Stornaway Black Pudding, belly pork, apple sauce & a pancetta beurre blanc	
Garlic King Prawns	£10.25
served with an alioli dip & warm brown bread roll	
Garlic Mushrooms	£9.75
Medley of mushrooms, sauteed in garlic butter, served on a sour dough toast & topped with a poached egg	
Baked Camembert (v)	£9.75
Individual portion of Baked Camembert, served with ciabatta fingers and cranberry, orange and port sauce	

Main Menu

Steaks

28 day aged Sirloin or Fillet steak, this will be served to you on one of our SteakStones. With our fantastic SteakStones you can enjoy cooking your Steak live at the table, exactly as you like, meaning every mouthful is cooked to perfection and the last bite is as hot and delicious as the first. Served with roasted cherry tomatoes, chunky chips & petit pois.

10oz Sirloin Steak or 6oz Fillet Steak **£28.50**

Why not add a sauce with your steak choose from:- **£3.50**

3 Peppercorn Sauce, Mushroom & Stilton Sauce, Red Wine, Pancetta & Bonemarrow Sauce or Bearnaise Sauce

5oz/10oz Gammon **add a free range egg for 75p** **£12.50/£17.99**

Gammon Steak topped with fresh grilled pineapple wedge, served with chunky chips, petit pois & salad garnish

Pistachio & Herb Crusted Rack of Lamb **£27.99**

Rack of Lamb topped with a Pistachio & herb crust, served pink with douchinoise potatoes, savoy cabbage & mint gravy

Corn Fed Chicken Breast **£19.99**

Roasted Chicken Breast in lemon, thyme & confit garlic, served with roasted new potatoes, seasonal buttered vegetables & gravy

Steak & Guinness Pie **£19.99**

Short-crust Steak and Guinness pie, served with chunky chips and petit pois

Seafood Medley **£27.99**

Medley of Cornish Sole, Sea Bass, Swordfish, King Prawns & Calamari, served with crushed new potatoes, asparagus & Sauce Vierge. (shallots, cherry tomatoes, baby capers, lemon, parsley & basil)

Whole-tail Scampi **£14.50 / £19.99**

Whole-tail breaded Scampi, served with chunky chips, petit pois & homemade tartare sauce

Fish & Chips **£14.50 / £19.99**

Catch of the day, in a crispy beer batter, served with chunky chips, petit pois & homemade tartare sauce

Our 'Famous' Extra Meaty BBQ Ribs **£21.99**

These fantastic ribs come from Padfield Porkies Farm Seend & are slow roasted over night with the belly on until the meat melts in the mouth, we top with our homemade Guinness BBQ sauce & served with homemade coleslaw & chunky chips

Gourmet Burger **£17.99**

2 x quarter pound handmade burgers, topped with smoked back bacon, Monterey Jack Cheddar & onion rings in a toasted bun with lettuce, beef tomato & 1000 Island dressing. Served with fries, salad & coleslaw
 Now available in **VEGETARIAN** or **VEGAN** versions using our plant based protein burgers and smoked bacon

Vegan & Vegetarian

Parsnip, Cheddar & Leek Pie (v) **£19.99**

roasted parsnips, cheddar, leeks & chestnut short-crust pie, served with chunky chips, petit pois & vegetable gravy

Vegan Filet Steak (vg) **£22.99**

Tender Plant based filet steak, basted with garlic 'butter' served with chunky chips, roasted tomatoes and petit pois.

Spicy Vegan Burger (vg) **£13.99**

Thai influenced burger with lemongrass, lime leaf, coriander, mixed vegetables and chilli, in a toasted brioche style roll with baby gem lettuce, beef tomato and sweet chilli sauce, served with fries and salad

Side Orders

3 Peppercorn Sauce, Mushroom & Stilton Sauce, Red Wine, Pancetta & bonemarrow Sauce, Bearnaise Sauce, Chunky Chips, French Fries, Sauteed Mushrooms, Garlic Bread, Beer Battered Onion-Rings, Mixed Salad, Side of Seasonal Buttered Vegetables **£3.50**

Cheesy Chunky Chips, Cheesy French Fries, Dauphinoise Potatoes, Cheesy Garlic Bread, Sweet Potato Fries **£4.50**

Service Charge:- A discretionary **10%** service charge will be added to the bill of parties of **8** or more. 100% goes directly to the team

Food Allergies:- If you require further information about our menu, please speak to a member of staff. The majority of our menu can be made **GLUTEN FREE**, this includes dishes like fish & chips, if you require this please talk to a team member.

Dessert Menu £7.95 each

Raspberry Cheesecake

served with cream

Apple Crumble

with sultanas & cinnamon, served with custard

also available **GLUTEN FREE** also available **VEGAN**

West Country Christmas Pudding

served with brandy sauce

also available **GLUTEN FREE** also available **VEGAN**

Crème Catalana

Classic Spanish Crème Brûlée flavoured with lemon, lime, orange & cinnamon, served with shortbread

also available **GLUTEN FREE**

Warm Chocolate Fudge Cake

served with vanilla ice-cream also available **VEGAN**

Jam Roly Poly

served with custard

Ice-Cream Sundae's

Chocolate Brownie Ice-Cream Sundae

also available **GLUTEN FREE**

Eton Mess Ice-Cream Sundae

also available **GLUTEN FREE**

Christmas Pudding Ice-Cream Sundae

After Eight Ice-Cream Sundae

also available **GLUTEN FREE**

Lotus Biscoff Ice-Cream Sundae

Marshfield Farm Ice-Cream 3 scoops £7.75

Vanilla

Chocolate

Strawberry

Strawberry & Champagne Sorbet

Mango Sorbet

Christmas Pudding

Mint Choc Chip

Salted Caramel

Caramelised Biscuit

Vegan Ice-Cream Flavours, Vanilla, Salted Caramel, Strawberry or Mint Choc Chip

Additional Gluten Free Desserts

Syrup Sponge Pudding served with custard

Warm Chocolate Brownie served with ice-cream

Vanilla Cheesecake topped with Mixed Berries served with cream also available **VEGAN**