



## Whilst You Decide

Wood Fired Breads, Balsamic & Olive Oil, Roasted Garlic £4.95 (v) (gf\*)  
Chargrilled Padron Peppers, Olive Oil, Sea Salt £3.95 (v) (gf)  
Salt Cod Fritters, Saffron Aioli £4.95  
Mixed Marinated Olives £3.95 (v) (gf)  
Hand Carved Serrano Ham £4.95 (gf)

### Starters

#### Soup

Wood Fired Red Pepper & Tomato Soup, Rosemary Focaccia & Olive Oil £5.95 (v) (gf\*)

#### Terrine

Farmhouse Terrine (ham, chicken, sausage), Grapes, Apple Chutney & Sourdough £7.95 (gf\*)

#### Mushrooms

Sautéed Mushrooms, Grilled Crostini, Tarragon Cream, Aged Parmesan & Black Truffle Oil £6.95 (v\*) (gf\*)

#### Goat's Cheese

Glazed Crottin of Goats Cheese, Beetroot, Hazelnut & Orange Dressing, Brick Pastry £7.50 (v) (gf\*)

#### Scallops

Hand Dived Scallops, Black Pudding, Pea Puree, Sun Dried Tomatoes - Crispy Ham £12.95

#### Prawns

King Prawn & Crayfish Cocktail, Classic Marie Rose, Baby Gem & Croutons £8.50

#### Salmon

Tanqueray Cured Salmon, Dill Mayonnaise, Fennel Salad – Gremolata £8.95 (gf\*)

#### Stilton

Cropwell Bishop Stilton Panna Cotta, Pickled Walnut, Celery, Compressed Apple – Croutons £7.50 (gf\*)

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## Sharing Boards

### Mixed Antipasti & Seafood Board - £15.50 (gf\*)

Chorizo, Serrano Ham, Salmon, Prawns & Crayfish, Olives, Sun Blushed Tomatoes, Feta, Peppadew Peppers,  
Lemon & Dill Mayo, Balsamic, Bread

### Winter Spiced Baked Camembert – £14.50 (v) (gf\*)

Homemade Bread, Roasted Garlic & Cranberry Jam, Crudities, Crispy Courgette Fritters – Seasonal Dressed  
Salad

## Main Courses

### Turkey

Free-Range Turkey with Chipolata Toad in the Hole, Roast Potatoes, Pork & Sage Stuffing, Roast Parsnips, Red Cabbage, Cranberry Sauce & Turkey Gravy £12.95 (gf\*)

### Duck

Honey Glazed Confit Duck, Butter Mash, Green Beans, Spiced Red Cabbage – Port Jus £17.95 (gf\*)

### Pheasant

Roast Crown of Pheasant (*served pink*), Bubble & Squeak, Spiced Red Cabbage – Parsnips £16.95

### Salmon

Salmon Fillet, New Potato Terrine, Chive Beurre Blanc & Roast Broccoli £16.50 (gf)

### Haddock

Smoked Haddock Risotto, Crispy Hen's Egg, Parmesan & Dill Oil £15.50 (gf)

### Beef

Braised Daube of Beef, Pomme Dauphinoise, Charred Cabbage, Celeriac Remoulade – Braising Liquor £17.95 (gf\*)

### Thai Fish Bowl

Haddock, Salmon, Mussels & Prawns in a Thai infused Coconut Cream with Rice Noodles £17.50 (gf)

### Fish 'n' Chips

Beer Battered Haddock, Tartar Sauce, Hand Cut Chips, Homemade Mushy Peas, Sea Salt £13.50 (gf\*)

### Risotto

Roast Pumpkin Risotto, Sage Oil, Creamed Mascarpone & Crispy Shallots £12.95 (v)

### Macaroni Cheese

Baked Macaroni Cheese, Crispy Gremolata, Olive Oil Ciabatta £12.95 (v)

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## From the Chargrill

### Gourmet Burger £13.95

Grilled Rump Steak Burger, Farmhouse Cheddar, Bacon, Gherkin, Tomato, Gem & Red Onion in a Toasted Brioche Bun, with Fries & Sweetcorn Relish (ADD ONION RINGS £1)

### 'The Butcher's Block' £28.00

20oz T-bone steak – This Mammoth Steak boasts two cuts served on the bone with Sirloin on one side & Fillet on the other – Best Served Medium/Rare

### 18oz Chateaubriand Steak (Served Pink) £64.95 (2 to share)

A very tender steak cut from the Beef Fillet, Lean with a buttery texture and subtle flavour

All our Beef is aged for 28 Days, Char Grilled & served with a Tomato, Thyme & Onion Salad, Hand Cut Chips OR Fries. (gf)

### 8oz Fillet Steak £27.50

### 8oz Rump Tip Steak (served pink only) £15.95

### 14oz Sirloin Steak (on the bone) £26.95

### Surf 'n' Turf add £7.95 to Steak Price

Crispy King Prawns, Monkfish Scampi & Tartar Sauce,

Just choose your preferred steak

Add Sauce £1.50 Stilton | Peppercorn | Béarnaise

## Sides

Garlic Bread £3.50

Truffle & Parmesan Fries £4.00

'Pickled' Onion Rings £3.00

Sweet Potato Fries £3.50

Boathouse Slaw £3.00

Skinny Fries £3.00

Green Beans & Almonds £3.50

Hand Cut Chips £3.00

If you have a food allergy or intolerance please speak to your server about ingredients in our dishes before you order your meal

(gf) Gluten Free (gf\*) Gluten Free on Request (v) Vegetarian (v\*) Vegetarian on request.

## Desserts £6.95

### Christmas Pudding (EB)

Aged Christmas Pudding & Brandy Sauce

### Posset (EB)

Blood Orange Posset, Orange Meringue & Sherbet (GF\*)

### Cheesecake (EB)

Vanilla Cheesecake, Cranberry, Spiced Honey

### Rum & Raisin (EB)

Rum & Raisin Parfait, Pistachio & White Chocolate (GF)

### Panna Cotta

Vanilla Panna Cotta, Black Forest Accompaniments (GF\*)

### Homemade Petit Fours

Perfect with Coffee, or if you do not fancy a full dessert £4.50

### Assorted Macaroons

Flavours are: Lemon, Raspberry, Chocolate, Coffee, Pistachio & Vanilla £6.95 (gf)

### Dessert Wines

Moscato d'Asti, Moncucco	£3.80 75ml
Sauternes Clos Dady	£6.00 75ml
Riesling, The Nobel Wrinkled	£5.00 75ml

### Port

Quinta Do Castro Finest Reserve	£3.00 50ml
Quinta Do Castro LBV 2007	£5.50 50ml
Taylor's 10yr Tawny 2009	£6.70 50ml

### Cheeseboard £11.95

Truffled Brie – Fig Cake  
 Sparkenhoe Aged Red Leicester – Quince Jelly  
 Cropwell Bishop Stilton – Onion Marmalade  
 Black Bomber Cheddar – Apricot Chutney

*Perfect for Sharing!*

### Coffee

Americano	£2.20
Espresso	£2.20
Double Espresso	£3.00
Cappuccino	£2.50
Latte	£2.50
Mocha	£2.75
Flat White	£2.30
Macchiato	£2.00
Floater Coffee	£2.50

### Liqueur Coffees £4.95

**Bailey's** (BAILEY'S IRISH CREAM)

**Cointreau** (ORANGE LIQUEUR)

**Irish** (JAMESONS)

**Highland** (GLENFIDDICH)

**Calypso** (TIA MARIA)

**French** (GRAND MARNIER)

**Italian** (DISARONNO)

**Russian** (ABSOLUTE VODKA)

**American** (BULLEIT BOURBON)

### Brandy

Courvoisier VS	£3.20
Remy Martin VSOP	£3.80
Remy Martin Fine Champagne	£6.40
Janneau Armagnac 5yr	£4.20
Daron Calvados	£3.00
Chateau du Breuil Calvados	£3.40

### Whisky

Dalwhinnie	£3.60
The Macallan 10yr	£3.60
Monkey Shoulder	£3.60
Lagavulin 16yr	£4.10
Glenmorangie 10yr	£3.50
Talisker 10yr	£3.60
Cragganmore 12yr	£3.50
Oban 14yr	£4.00
Glenfiddich 12yr	£3.50
Glenkinchie 10yr	£3.50
Johnnie Walker Black Label	£3.40