

STARTERS

CHICKEN LIVER PATE **000**

Served with toasted Tuscan bread and caramelised chutney

MUSHROOM & GOATS' CHEESE **00**

Served on toasted sourdough, pesto dressing

BURRATA & TOMATO BRUSCHETTA 000

Cherry tomato, burrata, pesto & basil on toasted Tuscan bread

ROASTED TOMATO SOUP

With rosemary focaccia

CRISPY FRIED SKINS 000

Sweet chilli sauce & sour cream

Add 2.50

TEMPURA KING PRAWNS 000

With chilli honey dipping sauce

CALAMARI FRITTI

Crispy squid & roast garlic mayo

DESSERTS

CHRISTMAS PUDDING **000**

Served with warm brandy sauce

PANNA COTTA OO

With homemade mulled berry compote & biscotti

CARAMEL CHOCOLATE MOUSSE **000**

Salted caramel, chocolate, chantilly & biscotti

CHOCOLATE TRUFFLES **00**

Milk chocolate & biscuit truffles

Add 250

VANILLA CHEESECAKE **000**

With fresh fruits and chantilly cream

BANOFFEE CHEESECAKE **000**

Banana, chantilly cream & butterscotch sauce

MAINS

OVEN ROAST TURKEY **0000**

Served with roast potatoes, seasonal vegetables & all the trimmings

SEABASS GREMOLATA 1000

Tenderstem broccoli, lemon & caper butter sauce

GOATS' CHEESE RISOTTO OOOOO

Tomato and rosemary risotto with goats' cheese

RUSTICA PIZZA **000**

Chargrilled vegetables, mozzarella & feta, rocket & pesto

PEPPERONI PICCANTE PIZZA **000**

Pepperoni, peppers & mozzarella

PASTA POLLO PRIMAVERA 00

Chargrilled chicken, spring vegetables & parmesan cream sauce

Add 4.50

CRISPY DUCK 000

Confit duck leg, sticky red wine sauce & potato puree

8 HOUR LAMB SHANK **00**

Potato purée & mint gravy

Sides

5.95

SEASONED FRIES () (2)

CREAMED SPROUTS 100

HERB ROAST POTATOES ***

DRESSED HOUSE SALAD ()

SEASONAL VEGETABLES ()

ALLERGEN INFORMATION

GLUTEN

C FISH

MUSTARD

SHELLFISH

SOYA

CELERY

SULPHITE

DAIRY

