

## Pub Classics Menu Christmas 2018

### FOR SHARING...

Whole Baby Camembert Baked with Garlic, Fresh Bread £7.95  
Olives, Selection of Fresh Bread and Butter, Dipping Oil and Balsamic £4.50

### TO START...

Duck and Orange Pate, Toast and Butter, Home made Chutney, Salad £4.95  
Wild Mushroom Bruschetta, White Wine, Cream, Herb and Garlic Sauce £5.75  
Soup of the Day, Fresh Bread and Butter £4.95  
Prawn Cocktail, Baby Gem, Fresh Bread and Butter £5.95  
Potted Beef, Pickles, Toast and Butter £5.75  
Classic Caesar Salad: Romaine Hearts, Croutons, Parmesan, Classic Caesar Dressing £4.95

### TO FOLLOW...

Cumberland Sausage, Mashed Potato, Seasonal Vegetables, Red Wine Gravy £10.95  
Burger of the Day: See Special's Board  
Veggie Burger: Field Mushroom and Halibut Burger, with Grilled Tomato and Herby Mayo,  
Skin-on Fries or Triple-Cooked Chips, Salad £10.50  
Classic Caesar Salad: Romaine Hearts, Croutons, Parmesan, Classic Caesar Dressing £7.95  
Classic Caesar Salad, with Chicken Breast and Bacon £11.95  
8 oz Slow-Braised Blade of Beef with Red Wine, Smoked Bacon, Mushrooms and Baby Onions,  
Mashed Potato, Seasonal Vegetables £13.95  
Honey Roast Ham, Egg and Triple-Cooked Chips £10.95  
Ale-Battered Fish, Triple-Cooked Chips, Garden Peas £12.95  
Mediterranean Vegetable Lasagne: Garlic Bread, Mixed Salad £10.50  
Aromatic Chickpea and Vegetable Coconut Curry, Steamed Rice, Poppadom £9.95  
Pie of the Day - See Specials Board: served with Triple-Cooked Chips or Mashed Potato, Gravy, Seasonal Vegetables  
Hunter's Chicken: Church Hill Farm Chicken Breast, Wrapped in Bacon, Topped with Cheese, Smokey  
BBQ Sauce, Skin-on Fries or Triple-Cooked Chips, Mixed Salad or Garden Peas £13.50  
30 day aged 8 oz Picanha Rump, or Rib-Eye Steak, Onion Rings, Herby Roasted Tomato and Field Mushroom,  
Salad, Triple-Cooked Chips or Skin-On Fries £13.95 / £21.00 (Pink Peppercom or Still on Sauce £2.00)

### TO FINISH...

Fruit Crumble, Vanilla Ice Cream £5.50  
Tia Maria Creme Brûlée, Home made Shortbread £5.50  
Roasted Pineapple with Admiral Old J Rum, Lime Sorbet, Coconut Brittle £5.50 (Ve) (GF)  
Chocolate Profiteroles, filled with Whipped Custard Cream, Dark Chocolate Sauce £5.50  
Traditional Christmas Pudding, Rum Butter, Cream Brandy Sauce £5.50  
Cheeseboard: Choose 3 from: Sparkenhoe Red Leicester, Cropwell Bishop Stilton, Adore Goat's Cheese Grollin,  
Smoked Godstone Cheddar, Biscuits, Home made Chutney, Grapes. £8.95

(Ve) - Vegan, (V) - Vegetarian, (GF) - Gluten Free

If you have specific dietary requirements, please ask a member of staff for allergy information. Whilst we take care to avoid cross-contamination of allergens in our kitchen, gluten, fish, dairy, eggs and nuts are all present on a daily basis and we cannot guarantee that any of our dishes will not contain traces of these allergens. Gratuities are at your discretion, 100% of any tips received are shared equally by all staff working on that shift.