

Celebration Menu

TWO COURSES 21.50 | THREE COURSES 26.50

STARTERS

Chicken Liver Pâté*

served with caramelised red onion chutney and toasted rustic bread 589kcal

Signature King Prawn Cocktail*

Juicy prawns in a bloody mary Marie Rose sauce, with avocado, tomatoes, lettuce and artisan bloomer bread 524kcal

Camembert Fritters (V)

served with an apple & caramelised onion chutney 399kcal

Beetroot & Pumpkin Seed Arancini (VE)

served with a rainbow cous cous salad, creamy chickpea hummus and a lovage pesto dressing 393kcal

Today's Soup (V) served with artisan bloomer bread 417kcal

Vegan option available

Creamy Garlic Oven-Baked Mushrooms (V)

in a cheesy Cheddar sauce, with toasted artisan bloomer 375kcal

MAINS

Seared Fillets of Sea Bass*

with crispy baby potatoes, broad beans, peas & Tenderstem® broccoli and a creamy white wine & king prawn sauce 752kcal

Hunter's Chicken Schnitzel

topped with a BBQ & tomato sauce, crispy bacon and melted mature Cheddar, served with triple-cooked chunky chips 1427kcal

Fish & Chips

Freshly battered haddock, triple-cooked chips, mushy peas and tartare sauce 1181kcal

10oz Rib-Eye* (+£6 supplement)

served with triple-cooked chips, roasted vine cherry tomatoes* and your choice of steak sauce - Béarnaise* 123kcal, Peppercorn* 82kcal, Beef Dripping 123kcal or Craft Ale, Bacon & Mushroom* 67kcal 980kcal

Irresistible extras:

Garlic & Cheese Baked Mushrooms (V) 124kcal / 3.25 •

Beer-Battered Onion Rings* (V) 628kcal / 3.25 •

Garlic Ciabatta (V) 232kcal / 3.25

Signature Burger*

Prime steak burger, loaded with Cornish smoked BBQ beef brisket, Beer Battered Onion Rings*, streaky bacon, Monterey Jack cheese, cheese sauce and mayo 1723kcal

Top with: Smoked Streaky Bacon 158kcal / 2.00 • Monterey Jack Cheese (V) 65kcal / 1.00 • Fresh Red Chillies (VE) 1kcal / 50p • Grilled Halloumi (V) 415kcal / 3.00 • Roasted Mushrooms (VE) 14kcal / 75p

Chicken & Vegetable Penang Curry

Grilled chicken breast, pak choi, squash, red onions and peppers in a creamy coconut curry sauce, served with jasmine rice 781kcal

Vegan option available

Greens & Grains Salad (VE)

Roasted red peppers, grains, lentils, butternut squash and pomegranate seeds on a bed of mixed leaves and baby spinach, tossed in a zesty pineapple & ginger dressing 206kcal

Finish with: Chargrilled Chicken Breast 232kcal • Halloumi (V) 415kcal

• Sticky Crispy Chicken 515kcal • King Prawns 96kcal

SUNDAY MAINS

Only available on Sundays. Served with ruffled garlic & herb roast potatoes, Yorkshire pudding, thyme-roasted carrots, glazed parsnips, broccoli and as much gravy as you like

Sunday Trio (+£3 supplement) Sirloin of beef, pork belly & crackling and turkey breast & stuffing 1728kcal

Roast Sirloin of Beef aged for 21 days 1441kcal

Slow-Cooked Pork Belly served with crackling & baked apple 1716kcal

Turkey Breast* with chestnut & bacon stuffing 1310kcal

Lamb Rump with thyme & garlic 1294kcal

Root Vegetable Wellington (V) Butternut squash, carrot & sweet potato encased in flaky pastry 1309kcal *Vegan option available*

Irresistible extras: Cauliflower Cheese (V) 776kcal / 3.75 • Pigs in Blankets 434kcal / 3.75 • Spring Onion Mash (V) 168kcal / 3.25 •

Yorkshire Pudding (V) 143kcal / 0.95 • Chestnut & Bacon Stuffing 298kcal / 2.50 • Garlic & Herb Roast Potatoes (VE) 282kcal / 3.25

PUDDINGS

Allotment Fruit Crumble (V)

with creamy custard 654kcal *Vegan option available*

Double Chocolate Brownie (V)

served with honeycomb ice cream & Belgian chocolate sauce 881kcal

Baked Vanilla Cheesecake (V)

served with a rich berry coulis and fresh cream 838kcal

Mango & Passion Fruit Eton Mess (V)

Crisp meringue with whipped cream, tropical mango, passion fruit coulis and white chocolate chunks 649kcal

Sticky Toffee Pudding (V)

topped with salted caramel sauce and served with creamy custard 352kcal

All our allergen information is available online or via our Glass Onion app. It's easy to filter out dishes containing any of the 14 major allergens and is always kept up to date. Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, or need help accessing our allergen information, please let us know [before](#) ordering.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. Weights stated are approximate uncooked weights. * = this dish contains alcohol.

Our fish has been carefully filleted however some small bones may remain. All calories are correct at time of menu print, live nutrition information is available online. All items are subject to availability. Adults need around 2000kcal a day.

We are proud to be part of the Vintage Inns family; for details of our country pubs in the collection please visit vintageinns.co.uk.

Please note that for tables of 8 or more a discretionary service charge of 10% will be added to your bill.