

# Celebration Menu

TWO COURSES 22.95 | THREE COURSES 27.95

## 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](http://vintageinns.co.uk).

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