

Celebration Menu

TWO COURSES 23.95 | THREE COURSES 28.95

STARTERS

Chicken Liver Pâté*

served with caramelised red onion chutney and toasted rustic bread 317kcal

Baked Scallops & King Prawns

in a Cheddar, mozzarella & garlic sauce, on a bed of spring onion mash, served with toasted ciabatta 382kcal

Today's Soup (V)

served with artisan bloomer bread 417kcal **Vegan option available**

Beetroot & Pumpkin Seed Arancini (VE)

served with a rainbow cous cous salad, creamy chickpea hummus and a lovage pesto dressing 265kcal

Tandoori Chicken Skewer*

served with pickled vegetables and a yogurt & cucumber sauce 237kcal

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

Chicken Parmigiana*

Breaded chicken breast topped with bacon and a rich tomato & mozzarella sauce, served with skin-on-fries and a green salad 1341kcal

Fish & Chips

Freshly battered haddock with triple-cooked chips, mushy peas and tartare sauce 1033kcal

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

Irresistible extras:

Garlic & Cheese Baked Mushrooms (V) 124kcal / 7.25 • Beer-Battered Onion Rings* (V) xxxkcal / 4.25 • Garlic Ciabatta (V) 232kcal / 3.50

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 276kcal / 2.50 • Monterey Jack Cheese (V) 65kcal / 1.50 • Fresh Red Chillies (VE) 1kcal / 1.50 • Grilled Halloumi (V) 415kcal / 3.00 • Roasted Mushrooms (VE) 12kcal / 1.50

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 204kcal

Finish with: Chargrilled Chicken Breast 232kcal • Halloumi (V) 415kcal • Crispy Duck 196kcal | 3.00 • Lamb Koftas 259kcal | 3.00 • King Prawns 320kcal | £3.50

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 1744kcal

Roast Sirloin of Beef aged for 21 days 1458kcal

Slow-Cooked Pork Belly served with crackling & baked apple 1549kcal

Turkey Breast* with chestnut & bacon stuffing 1327kcal

Lamb Rump with thyme & garlic 1311kcal

Root Vegetable Wellington (V) Butternut squash, carrot & sweet potato encased in flaky pastry 1355kcal **Vegan option available**

Irresistible extras: Cauliflower Cheese (V) 782kcal | 4.25 • Pigs In Blankets 434kcal | 4.25 • Spring Onion Mash (V) 168kcal | 4.25 • Yorkshire Pudding (V) 285kcal | 0.95 • Chestnut & Bacon Stuffing 298kcal | 3.75 • Garlic & Herb Roast Potatoes (VE) 329kcal | 4.25

PUDDINGS

Allotment Fruit Crumble (V)

with creamy custard 654kcal **Vegan option available**

Double Chocolate Brownie (V)

served with honeycomb ice cream & Belgian chocolate sauce 938kcal

Baked Vanilla Cheesecake (V)

served with a rich berry coulis and fresh cream 794kcal

Mango & Passion Fruit Pavlova (V)

Meringue cloud topped with whipped cream, tropical mango, passion fruit coulis and white chocolate chunks 775kcal

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.