



Starters

Seared Scallops

With spicy parsley puree and crispy pancetta
£10.50

Traditional French onion soup (GFO) (V) (VEO)

served with cheese toasts
£7.5

Chicken & ham terrine

With onion marmalade, watercress, and toasted ciabatta
£8.5

Beetroot & quinoa salad (V)

Sweet cucumber ribbons, warm rye bread
£8.5

Creamy parmesan & tarragon mushrooms(V) (GF)

Finished with peppery rocket
£7.5

Smoked salmon and prawns tian

Served with buttery brown bread
£ 8.5

Mains

Traditional roasted breast of turkey (gfo)

served with sage and onion stuffing, bacon wrapped chipolatas, sea salt and thyme roasted potatoes, seasonal vegetables, Brussels sprouts, and rich turkey gravy
£ 16

8oz sirloin steak

Grilled tomato, sauteed mushrooms, chunky chips and green peppercorn sauce or garlic butter
£25

Vegan jackfruit burger (V)(VE)

Brioche bun, applewood cheese, tomato relish and chunky chips
£17

Pan Fried Darne of Salmon (GF)

Served on a bed of greens and herb new potatoes with traditional hollandaise sauce
£22

Dill lemon and crab risotto (GF)

Finished with fresh peppery rocket, roasted vine tomatoes
£16

Local Upton's steak & horseradish burger (10% pork)

Chargrilled in a brioche bun, caramelized onion, topped with mature cheddar, chunky chips and house slaw
£19

Pea & shallot ravioli (VE)

Cherry tomato & spinach sauce, garlic bread
£16

Pan fried Duck

Served with fondant potatoes, heritage carrots, port and orange jus
£22

Food Allergies & Intolerances: Before you order your food and drinks please speak to our staff if you have a food allergy or intolerance. Despite stringent control processes, our bar & kitchen handles a number of ingredients which contain allergens; therefore, we cannot totally guarantee any dish or drink is free from any of the allergens



Dessert

Sticky Toffee Pudding (GFO)

Served with crème anglaise

£8

Cappuccino Brulé

Served with biscotti

£8

English Cheeseboard

Grapes, celery, chef's chutney, luxury crackers

£10

Raspberry cheesecake

Served with cream

£8

Coconut & lime panna cotta

roasted winter berry compote

£8

Traditional Christmas pudding (gfo)

Brandy sauce

£8

Mince Pies & coffee

£7

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