



Bar Bites

Beldi olives, garlic and basil marinade (V)	£3
Pork and Red Leicester sausage roll, homemade tomato and nutmeg relish	£5.5
Warm vegetarian runny centre Scotch egg (V)	£5.5
Smoked salt and Sarawak black pepper nuts (V)	£3

Starters

Chapel & Swan Smoked Salmon	£8
London garnish, sourdough, whipped horseradish butter	
Glazed Ragstone Goat's Cheese	£7.2
Beetroot, pea shoots, toasted pine nuts, balsamic vinegar, walnut dressing, soda bread	
Tempura King Prawn	£8
Salt and chilli, yuzu and Sriracha mayo, charred lime	
Warm Christmas Salad	£7.5
Confit Norfolk Bronze Turkey and torn sprout leaf salad, crispy pancetta, chestnuts, cranberry dressing	

Mains

Bangers and Mash	£12.5
Locally sourced horseshoe sausage, buttered mash, shallot gravy, pot of house mustard on the side	
Cider Roasted Chicken	£13
Cider roasted chicken, garlic and rosemary potatoes, buttered greens, cider gravy	
Signature Fish Pie	£13
King prawns, cod loin, smoked haddock, lobster cream, vintage cheddar mash	
Baked Potato and Herb Gnocchi	£10.5
Four cheese sauce, air dried cherry plum tomato, black olives soil, white truffle	
Fully Loaded Vegan Burger	£13
Plant based burger patty, crisp leaf, crunchy pickled slaw, gherkin, fire roasted pepper sauce, vegan bun, skin on fries	
Dessert	
Chiver's Delight Apple and Blackcurrant Eton mess	£7
Lavender cream	
Triple Chocolate Fudge Brownie	£7
Chocolate sauce, marshmallow bits, honeycomb crumble	
British Farmhouse Cheese Board	£9
Mrs. Quicks mature Cheddar, Organic Clava Brie, Croxston Manor Stilton, oatcakes, smashed fruit chutney	

Should you have an food allergy or intolerance, please ask a member of our team for the allergen information so you can make an informed choice on your food