

DINING MENU DECEMBER 24

Available 12.00pm to 9.00pm Daily

Full table service available in our Dining Rooms. If you are in the Bar Area or on the Terrace, please place your order at the bar.

SHARING PLATTERS

Meat Feast ~ Lamb Meatballs, Jerk Wings £18.50 Ham & Cheese Croquettes & BBQ Pigs in Blankets

Veggie Feast ~ Arancini Balls, Green Gyozas £16.00 Onion Bhajis & Veggie Samosas

LIGHT BITES & STARTERS

Mixed Olives	£4.00
Garlic Ciabatta	£3.75
Cheesy Garlic Ciabatta	£4.25
Cherry Tomato & Basil Focaccia (vg) Olive Oil & Balsamic Vinegar	£5.50
Chef's Soup of the Day (v/gfa) Toasted Farmhouse	£6.50
Green Vegetable Gyozas (vg) Soy, Sweet Chilli & Sesame Dip	£7.00
Pea, Spinach & Ricotta Arancini Balls (v) Spicy Tomato Sauce	£7.25
Mushroom & Mozzarella Ravioli (v) Creamy White Wine & Walnut Sauce	£7.50
Ham & Cheese Croquettes Dijon Mustard Mayo	£7.50
Jerk Marinated Chicken Wings (gf/df)	£7.75
Moroccan Spiced Lamb Meatballs (gf) Harissa Yogurt	£7.75
Chicken Liver & Brandy Parfait (gfa) Toasted Sourdough, Plum & Apple Chutney	£8.00
Crispy Salt & Pepper Calamari, Aioli Dip	£8.00
Garlic & Chilli King Prawns (gfa) Toasted Sourdough	£9.00

DIETARY REQUIREMENTS & ALLERGENS

Dishes may need to be adapted to meet dietary or allergen requirements, so please inform your server of your requirements before you place your order

> V Vegetarian; VG/A Vegan/Adaptable; DF/A Dairy Free/Adaptable; GF/A Gluten Free/Adaptable . Fish Dishes may contain bones

Please consult your server if you require further information regarding the presence of allergens in any of our food or drink.

A discretionary 12.596 service charge may be added to your bill.

This is split with our bar & kitchen teams.

CLASSIC & SEASONAL MAINS

Butternut, Leek & Spinach Risotto (vga/gf)

£13.50

Add: Grilled Chicken Breast	£3.00
Sweet Potato, Chickpea & Spinach Curry Basmati Rice, Garlic Naan & Mango Chutney (vg	
Spicy Cauliflower & Spinach Balti Pie (vga) Creamy Mash or Rustic Chips; Steamed Greens & G	
Steak, Ale & Mushroom Pie Creamy Mash or Rustic Chips; Steamed Greens & Greens	£16.00 Gravy
Beer Battered Haddock Fillet (df) Rustic Chips, Mushy or Garden Peas	£16.50
Smoked Salmon, Haddock & Sweet Potato F Boulangère Potatoes & Steamed Greens	Fishcake £18.00
House-made Chicken Kiev & Garlic Sauce Sauteed Cubed Potato & Onions, Steamed Greens	£17.50
Sticky BBQ Pork Back Ribs Rustic Chips & Coleslaw	£18.00
Lamb Shank Balti (gf)	£21.50

FROM THE GRILL

Trio Pork & Leek or Meatfree Sausages (vga) Creamy Mash or Rustic Chips & Onion Gravy	£15.00
BURGERS ~ Beef Burger	£14.50
Grilled Chicken Breast Burger (dfa/gfa) Rustic Chips & Coleslaw	£15.50
Beetroot & Chickpea Burger (vga/gfa)	£14.00
(Chickpea, Beetroot, Sweet Potato & Lentils)	
Red Pepper Houmous, Rustic Chips & Coleslaw	(vga)

Spiced Basmati Rice, Pomegranate & Minted Yogurt

Add to your Burger:

Cheddar / Sautéed Mushrooms / Chilli & Jalapenos £1.00 Stilton / Brie/ Streaky Bacon / Fried Egg £1.50 Buns: Brioche (vg) / Seeded (gf)

STEAKS ~ Rump 100z £23.00 or Rib Eye 80z £28.50

Choose from: Rustic Chips/Sweet Potato Chips/Creamy Mash/Jacket Potato/Garden Salad
Sauces: Peppercorn/Stilton/Garlic/Mushroom £2.00
Garlic Butter £1.50 Beer Battered Onion Rings £3.00

Friday Steak & Wine Special
Not available during December 2024



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SIDE DISHES

Rustic Chips	£4.00
Sweet Potato Chips	£4.75
Cheesy Rustic Chips	£4.75
Mixed House Salad	£4.00
Seasonal Steamed Vegetables	£4.00
Beer Battered Onion Rings	£4.50

LIGHT LUNCHES

Available 12 to 5pm Monday to Saturday ONLY

SANDWICHES ~ Enjoy Fresh OR Toasted with house-made crisps (swap to Chips for £2)

Rustic Chips or Sweet Potato Chips

Choose from: fresh or toasted White or Wholemeal Farmhouse, Brown GF or Toasted Ciabatta Roll

The Oak Club (Toasted Farmhouse) (gfa) \$9.50 Chicken, Bacon, Cheddar, Lettuce, Tomato, Boiled Egg & Mayo

Veggie Oak Club (Toasted Farmhouse) (v/gfa) £8.50 Roasted Vegetables, Brie, Lettuce, Tomato, Boiled Egg & Red Pepper Houmous

Mature Cheddar & Plum Chutney (v/gfa) £6.50

Tuna, Spring Onion & Mayo (gfa) £7.50

Mature Cheddar & Ham, Djon Mustard Mayo £7.50

Pork & Leek Sausage, Sautéed Onion £7.75

& Brown Sauce £7.75

Chicken, Brie, Pesto Mayo & Leaves (gfa) £7.75 House-Made Fish Fingers & Tartare Sauce £7.75

JACKET POTATOES ~ with a pot of Coleslaw (gf)

Baked Beans & Cheddar (v) £7.00

Beef Bolognaise & Cheddar £8.50

Chicken, Brie & Pesto £8.50

Tuna, Spring Onion & Mayo £8.50

MIDWEEK MEAL DEALS

Available Monday to Thursday ONLY
2 courses £14 or 3 courses £18

Please advise your server that you are choosing from the Meal Deal

MEAL DEAL STARTERS

Chef's Soup of the Day, Toasted Farmhouse (v/gfa)

Pea, Spinach & Ricotta Arancini Balls (v) Spicy Tomato Sauce

Jerk Marinated Chicken Wings (gf)

Ham & Cheese Croquettes, Djon Mustard Mayo

MEAL DEAL MAINS

Meal Deal Special Dish

(ask your server for today's special)

Half Beer Battered Haddock Rustic Chips, Mushy or Garden Peas

Duo Sausages ~ Pork & Leek or Meatfree (vga) Creamy Mash & Onion Gravy

Butternut, Leek & Spinach Risotto (vga/gf)

Mushroom & Mozzarella Ravioli (v)

Creamy White Wine & Walnut Sauce, Garlic Ciabatta

Beef Bolognaise Linguine Parmesan & Garlic Ciabatta

MEAL DEAL PUDDINGS

Festive Mince Pie Cheesecake

Chocolate & Coconut Tart (vg/gf)

Sticky Toffee Pudding & Custard

Duo of South Street Ice Cream or Sorbet (vga/gfa)

*All Courses must be ordered together please.

*Meals cannot be converted to a Meal Deal after
you have ordered as portion sizes differ from
Dining Menu Dishes.



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PUDDINGS *Made in House SUNDAY ROASTS

Chocolate & Coconut Tart,(vg/gf)	$\mathfrak{L}_{7.50}$ Available on Sundays ONLY (while stocks last)		
Raspberry Coulis		Festive Hand-cut Roast Turkey (gfa)	£19.50
* Lemon Crème Brûlée, Shortbread	£7.50	Chestnut, Sausage & Cranberry Stuffing, Pigs in	Blanket
* Warm Chocolate Brownie	£7.75	Hand-cut Roast Beef & Yorkie (gfa)	£21.50
Chocolate Sauce & Vanilla Ice Cream		Hand-cut Roast Pork Loin & Crackling (gfa)	£18.50
* Baked Biscoff Cheesecake	£7.75	Trio of Roast Meats & Yorkie (gfa)	£24.00
Toffee Sauce & Chantilly Cream		Roast Beef, Roast Turkey & Roast Pork	£24.00
*Danish Apple & Sultana Crumble	£8.00	·	£21.50
Choose from: Custard/Cream/Vanilla Ice Cr	eam	Slow Roasted Lamb Shank (gfa)	
* Sticky Toffee Pudding	£8.00	Vegetable Wellington (vg)	£16.00
Choose from: Custard/Cream/Vanilla Ice Cr	eam	(Carrot, Mushroom & Spinach)	
* Warm Bakewell Tart	£8.00	All Roasts are served with:	
Choose from: Custard/Cream/Vanilla Ice Cr	eam	Roasted Potatoes; Parsnips, Honey Carrots,	
South Street Artisan Ice Cream Sundae	£7.50	Braised Red Cabbage, Brussel Sprout	
(Ask your server for today's flavour combo)		& Rich Meat or Veggie Gravy (gfa)	
South Street Artisan Ice Cream or Sorbet	(vga/gfa)	Roasted Vegetables & Yorkie (v)	£14.00
Chocolate Hazelnut Wafer		Roasted Potatoes & Parsnips, Yorkshire Pudding	
Single Scoop Duo Scoop	£3.00 £5.25	Honey Carrots, Braised Red Cabbage, Brussel Sp & Veggie Gravy	rouis
Trio Scoop	£5.25 £7.00		
1110 0000р	21.00	Cauliflower & Stilton Bake Sharer (v)	£5.00
Trio of Cheese, Chutney & Crackers (gfa)		Extra Roast Potatoes	£3.50
Single Portion	£7.50	BBQ Glazed Pigs in Blankets	£3.75
To Share	£13.00	Yorkshire Pudding (Yorkie)	£1.00
		Extra Gravy Jug	£1.00
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