

A La Carte Menu

Nibbles

Selection of Artisan Bread (v) Olive Oil & Balsamic Vinegar	4.50
Marinated Olives (G, D, V, VE)	5.50
Wild Mushroom & Parmesan Croquettes, Truffle Mayonnaise (G, v)	7.00
Slow Braised Beef Brisket Croquettes, Garlic Aioli (G)	8.00

Starters

Honey Glazed Ham Hock Terrine (D) Piccalilli Sauce, Pickled Winter Vegetables, Grilled Sourdough Bread	8.50
Chicken Liver & Brandy Pâté Spiced Winter Chutney, Savoury Granola, Brioche Crouton	8.50
Pork & Stuffing Scotch Egg (D) Bacon Jam, Cumberland Sauce, Herb Oil	9.50
Shredded Crispy Duck Salad (G, D) Watercress, Orange, Pomegranate, Cashew, Sesame Miso Dressing	9.50
LKB Soup of the Day (Please Ask Your Server) (D,V,VE) Artisan Bread	7.00
Roquefort Cheese & Spiced Pear Salad (G, v) Walnut, Chicory	8.50
Brie & Caramelised Onion Tartlet (G, v) Mulled Wine Cranberry Compôte, Wild Rocket	8.50
Clam, Saffron & Sweetcorn Chowder Parmesan Scone	8.50
Smoked Haddock Fishcakes (G) Braised Leeks & Peas, Asian Glaze	9.00
Severn & Wye Smoked Salmon and Prawn Tian (G) Dill Crème Fraiche, Lemon, Pea Shoots	11.00
Pan Fried Scallops Grilled Black Pudding, Cauliflower Puree, Curry Oil	13.00

A 10% discretionary service charge will be added to all bills.

G = Gluten Free, D = Dairy Free, V = Vegetarian & VE = Vegan

All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.

Please ask a member of the team if you wish to amend any item of a dish.

Main Course

Crab & Chilli Linguine Sautéed Brown & White Crab Meat, Chilli, White Wine, Coriander, Charred Lime	18.50
Baked Salmon & Spinach En Croûte Chive Mash, White Wine & Chive Sauce	19.00
Grilled Stone Bass Fillet (G) Fondant Potato, Baked Pancetta Wrapped Radicchio, Sauce Vierge	22.00
Roasted Butternut Squash & Sage Risotto (G, V) - Vegan Option Available Parmesan Shards, Crispy Sage	16.00
Wild Mushroom Tortellini (V) Mushroom & Tarragon Fricassée, Parmesan Crisps, Truffle Oil	17.00
Roasted Beetroot, Feta & Pumpkin Wellington (G, D, V, VE) Winter Ratatouille, Crispy Potatoes, Herb Oil	17.00
Basted Roasted Turkey Breast (G) Herb Stuffing, Chipolata Wrapped in Smoked Bacon Roasted Potatoes, Seasonal Vegetables, Roasting Juices, Cranberry Sauce	18.50
Roasted Chicken, Cranberry & Brie Ballotine (G) Green Beans, Confit Potato, Red Currant, Puy Lentil Sauce	18.50
Confit Pork Belly (G) Gratin Potato, Braised Apple, Creamed Savoy Cabbage, Crackling, Cider Jus	20.00
Slow Braised Lamb Shank (G) Winter Bubble & Squeak, Spiced Braised Red Cabbage, Rosemary Jus	22.00
Beef Fillet & Wild Mushroom Stroganoff (G) Braised Garlic & Parsley Rice	22.00

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Steaks

8oz Dry Aged Locally Sourced Sirloin Steak (G) 26.00
Grilled Plum Tomato, Portobello Mushroom, Thick Cut Chips

8oz Dry Aged Locally Sourced Fillet Steak (G) 33.00
Grilled Plum Tomato, Portobello Mushroom, Thick Cut Chips

Steaks Served with your Choice of Sauce - Peppercorn, Bearnaise, Garlic Butter

Side Orders

Skinny/Thick Chips (G, D, V, VE)	4.00	Brussels Sprouts & Chestnuts (G, D, V, VE)	4.50
Christmas Super Food Salad (G, D, V, VE)	4.00	Winter Ratatouille (G, D, V, VE)	4.50
Sweet Potato Fries (G, D, V, VE)	5.50	Pork Sausages wrapped in Bacon (D)	5.50

Desserts

Selection of Ice Cream & Sorbets (V) 7.00
(Please Ask Server for Flavours)

Vanilla Panna Cotta (G, D, V, VE) 7.50
Mulled Wine Spiced Winter Berries

Traditional Christmas Pudding (D, V, VE) 8.00
Vanilla Anglaise, Brandy Butter

Baked Gingerbread Cheesecake 8.00
Toffee Sauce, Biscoff Crumb, Chantilly

White Chocolate & Cranberry Crème Brûlée (G) 8.50
Festive Shortbreads

Chocolate & Orange Baked Alaska 9.50
Chocolate Ice Cream, Spiced Orange Filling, Cranberry Compôte

Selection of Local & Continental Cheese (V) 11.00
Orchard Fruit Chutney, Quince Jelly, Pickled Walnut, Wheat Wafers

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