

LIVE FROM Wednesday 2nd November to 7th January 23

Sportsman Winter Menu

Due to supplier / product availability our menu items may occasionally change without notice & differ from this sample copy. (correct @ September 22)

Wednesday - Friday 12.00pm -3.00pm & 6.00pm - 9.00pm / Saturday 12.00pm- 9.00pm - Separate menu for Sunday

IN ADDITION TO THIS MENU - WE OFFER DAILY CHANGING SPECIALS

TO INCLUDE FURTHER STARTER & MAIN CHOICES OF FISH, VEGETARIAN, MEAT & POULTRY

WE ALSO HAVE ADDITIONAL DESSERTS TO THOSE SHOWN

STARTERS

| | |
|---|-------|
| Chilli & herb queen olives - great to share with an aperitif! (v) | £4.00 |
| Homemade soup of the day, warm ciabatta (v) - please see today's specials | £6.00 |
| Tartlet of port braised cranberries, rosemary & brie, chestnuts & watercress (gf/v) | £7.50 |
| Marinated olives & warm breads sharer, extra virgin oil & balsamic reduction (v) | £7.50 |
| Duck & chicken liver pate, truffle butter, toasts, caramelised onion chutney | £7.50 |
| Salad of fresh fig & rocket with torn mozzarella, serrano ham brittle, extra virgin oil | £9.00 |
| Vol-au-vent of tiger prawns with prosecco, lemon & dill cream | £7.50 |

SIDES

| | |
|--|-------|
| Salted fries basket (v/gf)/garlic ciabatta loaf (v)/seasonal greens (v)/winter slaw (vg) | £4.00 |
| Cheesy garlic bread / cheesy fries (v/gf) / french dressed house salad (v/vg) | £4.50 |

MAINS - GF / DF & dietary options available on request

| | |
|---|--------|
| Wholetail scampi, salted fries, minted pea puree, homemade tartare sauce | £13.50 |
| Risotto of roasted sprouts with crumbled cropwell blue cheese & walnuts (v) | £12.00 |
| Grilled seabass fillet on cassoulet of tomatoes, butterbeans & spinach | £16.50 |
| Artichoke, mushroom & cheddar shortcrust pie, creamed mash, greens & gravy (v) | £13.50 |
| Braised beef, Guinness & root vegetable stew, rosemary dumpling, fresh greens | £14.50 |
| Carved roast breast of turkey, pancetta, sausage meat & sage stuffed ballotine leg | £17.50 |
| <i>rosemary parmentiere potatoes, sautéed sprouts, parsnip & carrots with chestnut butter</i> | |
| Hand pressed turkey burger with a touch of chilli, lemon & thyme | £14.50 |
| <i>brioche style bun, beetroot relish, dill pickle & lettuce, slaw & rosemary jenga chips</i> | |
| Hand pressed vegan burger with harissa, quinoa & root vegetables (v) | £13.00 |
| <i>brioche style bun, beetroot relish, dill pickle & lettuce, slaw & rosemary jenga chips</i> | |

ADD your favourite extra burger toppings for only £1.50 each

French goats cheese / blue stilton / mature cheddar / smoked bacon / chorizo

ADD cajun seasoning £0.50 / ADD cheese to chips £0.75 (GF) roll available ADD £1.00

CHILDRENS

all £7.00

| |
|--|
| 8 Crispy fried wholetail scampi, French fries, lemon, Heinz baked beans |
| Steamed pasta, tomato passata sauce & parmesan cheese, garlic ciabatta (v) |
| Butcher's sausage, creamy mash, broccoli florets & gravy |

ASK BEFORE YOU EAT - please ask about ingredients if you suffer from allergies or intolerances. Several GF / DF & dietary options available on request

DESSERTS

all £7.00

| | |
|--|-------|
| Traditional Christmas pudding with rich brandy custard | |
| Warm double chocolate brownie, Christmas pudding ice cream, chocolate sauce | |
| Individually baked blackberry & apple oated crumble with vanilla custard | |
| Baileys "trifle" eton mess with vanilla custard, boudoir biscuit & chewy meringue | |
| Trio of cheeses with frozen grapes, celery, chutney & walnuts, artisan cracker | £9.50 |
| pudding alternative - Alcoholic Adult liquid pudding? - please ask for a cocktail menu | |