

Rosemary Focaccia (V)
Extra virgin olive oil
5.95



Martini Olives (VE)
Fresh lemon, extra virgin olive oil
4.95

FESTIVE

Dinner Menu

Two - Course 29.95 | Three - Course 34.95

Appetisers

Classic Avocado Caesar Salad
Garlic, anchovies, aged Parmesan, Romaine, hen's egg, croutons

Crispy Devilled Whitebait
Lemon mayonnaise

Classic Minestrone Soup (V)
Croutons, fresh herbs

Bruschetta of Sun Dried & Sun Blushed Tomatoes (VE)
Wild rocket, soft herbs

Mains

British Reared Roast Turkey
Served with all the trimmings, bread sauce, cranberry, roasting juices

Butcher's Steak with Peppercorn Sauce
Roasted Piccolo tomatoes, Koffmann chips

Upgrade to a 28-day aged Campbell Brothers' sirloin steak + 6.00

Fillet of Seabass ai Fungi
Fricassée of woodland mushrooms, buttered leaf spinach, extra virgin olive oil, vintage balsamico

Pomodoro Linguine (VE)
Tomato sauce, Piccolo tomatoes, fresh basil

Puddings

Traditional Plum Pudding (V)
Brandy sauce

Warm Chocolate Brownie (V)
Vanilla ice cream, chocolate sauce

Banana & Caramel Mess Sundae (V)
Vanilla ice cream, whipped cream

Ice Creams & Sorbets (V/VE)
Speak to your server for today's flavours

CLAWSON
CHEESEMAKERS SINCE 1912

Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard Biscuits
(Winners of supreme champions of the International Cheese Awards)

Upgrade + 9.50

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.