NIBBLES

LOCAL SOURDOUGH BREAD (V)
With Gloustershire Salted Butter.
4.95

MIXED OLIVES (GF, VE)
Marinated In Oil, Garlic, Peppers, Herbs & Spices.
5.95

STARTERS & TAPAS

SOUP OF THE DAY (GFO, VEO, V)
Served With Fresh Sourdough & Salted Butter.
8.95

PAN FRIED KING PRAWNS (GF)
Fried In Garlic, White Wine & Nduja Butter.
11.95

Chef's Recommendation
GARLIC MUSHROOMS (V, GFO)
Drizzled With Balsamic & Served On Toasted Sourdough.
8.95

BRUSCHETTA (VE, V, GFO)
Red Onion, Tomato, Basil & Balsamic On Sourdough.
8.95

Chef's Recommendation
PULLED PORK CROQUETTES
Served With Cheddar & Chive Dip.
9.95

CHICKEN LIVER PÂTÉ (GFO)
Served With Sourdough, Salted Butter & Chutney.
8.95

PANKO CRUMB CALAMARI
Served With Tartare Sauce, Rocket & Lemon Wedge.
9.95

BRIE WEDGES (V)
With Cranberry Dipping Sauce.
10.25

SIGNATURE

PAN FRIED GRESSINGHAM DUCK BREAST (GFO)
Served With Gratin Dauphinois Potatoes, Sweet Potato Purée, Buttered Tenderstem & Rich Cherry Jus.
25.95

Chef's Recommendation
SALMON PESTO GNOCCHI
Oven Roasted Fillet Of Salmon On A Bed Of Creamed Pesto Gnocchi Finished With Fresh Basil & Chilli Oil.
23.95

BRAISED OX CHEEK
Slow Cooked Ox Cheek In A Rich Red Wine Jus, Pomme Purée, Garlic & Spinach Purée Served With Buttered Tenderstem & Topped With Parsnip Crisps.
24.95

FESTIVE SPECIALS
Please Ask Your Server For Today's Options.

CLASSICS

Chef's Recommendation
HUNTER'S STYLE CHICKEN (GF)
Chicken Breast, Welsh Cheddar, Bacon, Bbq Sauce, Petits Pois, Corn Cob, Festive Slaw & Triple Cooked Chips.
19.95

BEEF & RED WINE LASAGNE AL FORNO
Handmade Layers Of Slow-Braised Beef & Red Wine Ragù With Mature Cheddar Béchamel. Served With Dressed House Salad & Triple Cooked Chips.
19.95

DOOMBAR ALE BATTERED HADDOCK
Line Caught Haddock, Triple Cooked Chips, Petits Pois, Tartar Sauce & Lemon Wedge.
21.95

MEDITERRANEAN VEGETABLE LASAGNE (V)
Medley Of Vegetables In A Mediterranean Style Tomato Sauce Layered With Lasagne, Topped With A Cheese & Spinach Sauce. Served With Side Salad & Triple Cooked Chips.
19.95

GRILLS & BURGERS

ALL OF OUR STEAKS ARE PREMIUM QUALITY & LOCALLY SOURCED.

8OZ DRY AGED FILLET (GF)
The Most Tender Of Steaks, Milder Flavour, Recommended Rare.
39.95

Chef's Recommendation
12OZ SIRLOIN (GF)
A Delicate Flavour Balance With Firmer Texture, Recommended Medium Rare.
35.95

10OZ RIBEYE (GF)
Fat Marbling, Full Of Flavour, Recommended Medium.
34.95

NACHO CHEESEBURGER (GFO)
8oz Prime Beef Patty, Smoked Bacon, Nacho Cheese Sauce, Burger Sauce, Lettuce, Onion, Tomato. Served In Seeded Brioche Bun With Skin On Fries, Festive Slaw & Pig In Blanket.
19.95

Chef's Recommendation
FESTIVE TURKEY BURGER
Buttermilk Turkey Patty, Streaky Bacon, Brie, Stuffing, Cranberry Sauce & Rocket. Served In Seeded Brioche Bun With Skin On Fries, Festive Slaw & Pig In Blanket.
19.95

VEGAN FESTIVE BURGER (VE)
Mushroom Based Patty, Vegan Bacon, Vegan Cheese, Cranberry Relish, Lettuce, Onion & Tomato. Served In A Seeded Brioche Bun With Skin On Fries & Festive Slaw.
19.95

All Steaks Are Topped With Garlic Butter & Served With Triple Cooked Chips, Portobello Mushroom & Half A Tomato.

ADD PEPPERCORN SAUCE (V, GF) 3.95
ADD RED WINE JUS (V) 3.95
ADD BONE MARROW BEEF DRIPPING 3.95
ADD THREE KING PRAWNS TO ANY GRILL (GF) 8.95

SHARERS & SIDES

FAMOUS GARLIC LOAF (V)	11.95	GRATIN DAUPHINOIS POTATOES (V)	4.95
FAMOUS GARLIC LOAF WITH CHEESE (V)	13.95	POMME PURÉE (V)	4.95
FESTIVE BRIE & CRANBERRY GARLIC LOAF (V)	15.95	SEASONAL VEGETABLES (VE, GF)	4.95
TRIPLE COOKED CHIPS / RUSTIC FRIES (VE, GF)	5.95	SIDE SALAD (VE, GF)	4.95
CAJUN HALLOUMI FRIES (V)	6.95	BEER BATTERED ONION RINGS (VE)	5.95

TO FINISH

DAILY DESSERT SELECTION
Choose From One Of Our Delicious Desserts Of The Day.
Please Ask Your Server For Todays Options.

ALLERGEN GUIDE: Vegan (VE), Vegan Option (VEO), Vegetarian (V), Vegetarian Option (VO), Gluten Free (GF), Gluten Free Option (GFO). For Full Alergens Please Ask Your Server. Dish Substitutions Or Slight Variance May Occur.