

Mains

Traditional Roast Turkey Crown £16.95

Succulent turkey crown served with pigs in blankets, homemade stuffing, roast potatoes, carrots, sprouts and a generous helping of rich gravy

Homemade Nut Roast (V/VE/GF) £13.95

A wholesome blend of nuts, herbs and vegetables, topped with creamed wilted spinach & shaved Wensleydale & cranberry cheese, and served with Yorkshire pudding, roast potatoes, rich vegetarian gravy, sprouts & carrots

Chicken Supreme (GF) £17.95

French-trimmed chicken breast stuffed with creamy Stilton and wrapped in bacon, served with crushed herb new potatoes & a redcurrant red wine jus

Sea Bass Duo (GF) £18.95

Crispy fillets of sea bass served on a bed of creamy pea and celery risotto, accompanied by a smoked mackerel & horseradish bonbon, finished with shaved Parmesan

Beef Wellington Our Way £25.95

Succulent 4 oz beef fillet wrapped in pastry and baked in the traditional style, served with fondant potato, roasted banana shallots and a smoked bacon red wine sauce, accompanied by seasonal vegetables

The Festive Commercial Burger (GF) £16.95

Our festive 8 oz beef burger topped with streaky bacon, melted cheddar, pigs in blankets and homemade stuffing, finished with cranberry sauce in a toasted brioche bun with crisp lettuce and tomato. Served with hand-cut chips

Fish & Chips (GF) £15.95

10 oz beer-battered haddock, served with hand-cut chips, tartare sauce & your choice of mushy or garden peas

Turkey & Cranberry Pie £15.95

Hand crafted shortcrust pastry filled with tender turkey and cranberry, baked until golden and served with hand-cut chips, peas and rich gravy

Beetroot Risotto (V/VE/GF) £14.95

Creamy arborio rice cooked with earthy beetroot, finished with a hint of lemon and a sprinkle of Parmesan

Sunday Lunch Starters

Roasted Parsnip & Apple Soup (V/VE/GF) £5.95

Homemade soup, served with a drizzle of truffle oil & warm sourdough

Ham Hock & Black Pudding Terrine (GF) £7.50

A hearty blend of slow-cooked ham hock, black pudding, capers and gherkins, delicately pressed and paired with our tomato chutney

Prawn Cocktail Our Way (GF) £7.50

A mixture of prawns bound in a Marie Rose sauce, topped with a king prawn crevette, served on a bed of mixed salad with seeded brown bread

Whipped Goat's Cheese (V/GF) £6.95

Whipped goat's cheese served with beetroot carpaccio, candied walnuts & a balsamic red-wine reduction

Mains

The Regular Carvery (GF) £13.95

A classic Sunday roast, carved to order and served with all the trimmings – golden roast potatoes, Yorkshire pudding, and a generous selection of seasonal vegetables

The Large Carvery (GF) £16.95

A hearty serving of three freshly carved meats, accompanied by two Yorkshire puddings, garlic roast potatoes, and a full range of traditional trimmings and seasonal vegetables

The Small Carvery (GF) £10.95

A lighter portion featuring one freshly carved meat of your choice, served with Yorkshire pudding, roast potatoes, and a selection of seasonal vegetables

Homemade Nut Roast (V/VE/GF) £13.95

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Turkey & Cranberry Pie £15.95

Hand crafted shortcrust pastry filled with tender turkey and cranberry, baked until golden and served with hand-cut chips, peas and rich gravy

Fish & Chips (GF) £15.95

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Beetroot Risotto (V/VE/GF) £14.95

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Starters

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A mixture of prawns bound in a Marie Rose sauce, topped with a king prawn crevette, served on a bed of mixed salad with seeded brown bread

Whipped goat's cheese (V/GF) £6.95

Whipped goat's cheese served with beetroot carpaccio, candied walnuts & a balsamic red wine reduction

Sandwiches

Available 12pm–3pm. All sandwiches are served in a ciabatta roll with house salad & chips

Beef & Onion £11.95

Topside beef served with a delicious onion gravy

Yorkshire honey-roasted gammon £11.95

Yorkshire honey roasted gammon with piccalilli & salad

The Festive Turkey Crown £13.95

Succulent slices of turkey crown layered with homemade stuffing, pigs in blankets, crisp salad and cranberry sauce, all served in a soft ciabatta roll

The Winter Veggie (V) £11.95

Grilled halloumi served with cranberry sauce and fresh salad in a warm ciabatta roll

Desserts

Seasonal Crumble (V) £7.95

A comforting classic made with fruit from our head chef's allotment, baked with a golden crumble topping, served with custard or ice cream

Christmas Pudding (VE) £6.95

A rich, traditional steamed Christmas pudding served warm with a smooth chestnut brandy sauce

Sticky Toffee Pudding £7.95

Rich, tender pudding soaked in a warm toffee sauce, served with vanilla ice cream or custard

White Chocolate Baileys Cheesecake (V) £7.95

A smooth and creamy white chocolate cheesecake infused with Baileys, served with fresh cream and a drizzle of chocolate sauce

Crème Brûlée (V/GF) £7.95

A smooth, creamy vanilla custard topped with a crisp caramelised sugar crust, served with homemade shortbread

Christmas Cheeseboard (V) £11.95

A hand-picked selection of Wensleydale with cranberry, Smoked Applewood and rich Stilton, served with crisp apple, fresh grapes, assorted biscuits, tomato chutney & beetroot & apple chutney



(V) = vegetarian (VE) = vegan (GF) = gluten-free upon request

Menu descriptions do not list all ingredients.

Our dishes are freshly prepared, and gluten-free options are adapted upon request.

Please inform a member of staff of any allergies or dietary requirements before ordering.

Although every care is taken to avoid cross-contamination, we cannot guarantee that any dish is entirely free from allergens.