

# Winter Menu



## PÂTÉ & HUMMUS

Chicken Liver Pâté £10.95 *gf* – Smoked Trout Pâté £9.95 *gf df*  
Avocado Hummus £8.95 *vg gf df* – Organic Hummus £7.95 *vg gf df*  
Peter's Yard Flatbread £4.95 *v vg df* – Cheese Straws £4.95 *v* – Cheese Nibbles £4.95 *v*

SOUP £8.95 per pint

Cream of Tomato *v gf*  
Tomato & Basil *vg gf df*  
Cream of Mushroom *v gf*  
Beetroot & Horseradish *vg gf df*  
Broccoli & Parmesan *v gf*  
Leek & Potato *v gf*  
Thai Sweet Potato *vg gf df*  
Cream of Cauliflower *v df gf*  
'Get Well' Orzo £12.80 per pint  
French Onion £12.80 per pint *v df*

MEAT & FISH *Min. order 6.*

Beef Bourguignon £12.80 *pp gf df*  
Beef & Horseradish Casserole £12.80 *pp gf*  
Pork Tenderloin w/ Apple, Prosciutto & Cider £10.95 *pp gf df*  
Pork Polpettes £10.95 *pp df*  
Rosemary, Parmesan & Garlic Breaded Chicken 10.95 *pp*  
Moroccan Chicken Supremes £12.60 *gf df*  
Creamy Leek & Tarragon Chicken Supremes £12.60 *gf*  
Honey, Mustard & Thyme Chicken Supremes £12.60 *gf*  
Mango Chutney Chicken Casserole £12.60 *gf*  
Salmon Fishcakes £5.00 each  
ChalkStream Trout w/ Celeriac & Sage Purée £15.90 *pp gf*

VEGETARIAN & VEGAN £10.95 *pp. Min. order 6.*

Paneer Korma *v gf*  
Aubergine Caponata *g gf df*  
Tomato & Aubergine Dal *v gf df*



*v* - vegetarian    *vg* - vegan    *vgo* - vegan option available  
*df* - dairy free    *gf* - gluten free

SALADS & VEGETABLES  
£6.00 pp. *Min. order 6.*

COLD

Shaved Brussels Sprouts Caesar *v gf*  
Roasted Carrots & Grapes w/ Lentils & Feta *v gf*  
Charred Savoy Cabbage w/ Harissa Yoghurt & Parmesan *v gf*  
Turmeric Rice w/ Roast Cauliflower & Cashews *vg gf df*

HOT

Seasonal Greens w/ Griddled Courgette & Cavolo Nero *vg df gf*  
Brussels Sprouts w/ Savoy Cabbage & Pancetta *df gf*  
Rosemary Roast Carrots & Beetroot *vg df gf*  
Braised Red Cabbage *vg df gf*  
Dijonaise Roast Broccoli & Cauliflower  
Roasted Mini Potatoes w/ Garlic & Thyme *vg df gf*  
Fennel Butter Rice *v gf*

SIDES

Creamy Mashed Potato *v gf* £18.00 (feeds 3)  
Dauphinoise Potatoes *v gf* £42.00 (feeds 6)

QUICHES & PIES

Whole Quiche: Lorraine - Leek & Parmesan *v*  
£28.00 / £34.00 / £54.00

Cottage Pie *gf*  
£11.60 (feeds 1) / £22.00 (feeds 2) / £44.00 (feeds 4)

Chicken, Bacon & Leek Pie  
£12.60 (feeds 1) / £24.00 (feeds 2) / £48.00 (feeds 4)

Fish Pie  
£12.60 (feeds 1) / £24.00 (feeds 2) / £48.00 (feeds 4)

PUDDINGS

Orange & Cardamom Pudding *v*  
£11.00 (feeds 2) / £22.00 (feeds 4) / £30.00 (feeds 6)

Apple & Cinnamon Crumble  
£11.00 (feeds 2) / £22.00 (feeds 4) / £30.00 (feeds 6)

Poached Pears w/ Vanilla & Brown Sugar *vg gf df* £6.95 *pp*

Chocolate Mousse *v gf* £6.95 *pp*

Apple Tarte Tatin / Pear Tart / Cherry Tart  
£6.95 *indiv.* / £74.00 *whole* (feeds 10 - 12)

Pecan Pie / Pumpkin Pie  
£6.95 *indiv.* / £78.00 *whole* (feeds 10 - 12)

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