

STARTERS

ROAST PARSNIP AND PEAR SOUP [v]

with cropwell bishop stilton and truffle oil

MINI BANGERS AND MASH

mini cumberland sausage with spring onion mash, crispy shallot rings and red wine jus

WILD MUSHROOM, PORT AND STILTON PATÉ

a chunky mushroom paté with a cropwell bishop centre, sourdough crisps and sticky pomegranate molasses

CAULIFLOWER AND PANCETTA LINGUINE

with charred cauliflower, shaved parmesan and truffle oil

PAN-FRIED MACKEREL

fillet of mackerel with warm quinoa salad, spicy harissa salsa and sour cream

MAINS

CHARGRILLED CHICKEN

with a chorizo & potato hash, wilted spinach, roast tomato & almond sauce and lemon oil

SMOKED HADDOCK RAREBIT

grilled with black bomber cheese and english mustard, served with sautéed new potatoes, spinach and a lemon & dill cream sauce

LEMONY LEEK DUMPLINGS [v]

hallowmi and leek dumplings with a tomato and chilli sauce, jasmine & wild rice, sour cream, pomegranate and a hand pressed chilli & spring onion flatbread

ALBERT'S FISH AND CHIPS

sustainably sourced atlantic cod fillet in a beer batter served with proper mushy peas, bread & butter and homemade tartare sauce

ALSO AVAILABLE WITH BEER BATTERED HALLOUMI INSTEAD OF COD

PAN-FRIED SEA BASS

with sautéed new potatoes, fennel and tomato confit and salsa verde

STEAK FRITES

a tenderised 5 oz rump steak with herb salted thin cut chips and peppercorn sauce

ROAST NORFOLK TURKEY

with roast and mashed potatoes, chipolatas, buttered sprouts, maple glazed root vegetables, pancetta & chestnut stuffing and proper gravy
+3.00 SUPPLEMENT

PIZZA

BUFFALO MOZZARELLA AND TOMATO

with fresh basil and sun blushed tomatoes

ARTICHOKE, WILD MUSHROOM AND ROSEMARY

with garlic butter, porcini mushrooms and roasted shallots finished with watercress (no tomato)

BLUE CHEESE AND PARMA HAM

italian blue cheese with parma ham and red onion finished with rocket leaves and sun-blushed tomatoes

SPICY SAUSAGE

'ndjula sausage and pepperoni with red & yellow peppers, red onion, coriander and sour cream

PULLED CHILLI CHICKEN

with sticky plum sauce, spring onions, fresh coriander and chilli

HOISIN DUCK

shredded aromatic duck with sweet hoisin and ginger dressing and mozzarella topped with oriental vegetables and fresh coriander (no tomato)

2 COURSES - 12.50

DESSERTS

TRADITIONAL CHRISTMAS PUD

with muscovado brandy sauce

CHOCOLATE VOLCANO

warm chocolate pudding with a gooey chocolate fondant centre
served with longridge farm's honeycomb ice cream

ETON MESS

with sugar steeped strawberries, fresh raspberries, meringue,
whipped cream and basil sugar

STICKY TOFFEE PUDDING

with butterscotch sauce, toasted pecans and longridge farm's vanilla ice
cream

LEMON AND ALMOND CHEESECAKE

with crushed meringue and dark chocolate sauce

WILLIAMS PEAR SORBET

with toasted pecans and stem ginger

ALBERT'S RHUBARB & LAVENDER TURNOVER

rhubarb and apple compôte wrapped in lavender pastry, fried until
crisp with longridge farm's vanilla ice cream

ICE CREAM SUNDAE

longridge farm's vanilla and chocolate ice cream with brownie
bites, berry compôte, chocolate sauce, fresh berries, toasted nuts
and squirry cream

WARM MINI ECCLES CAKES

traditionally baked eccles cakes from richardson's bakery served with
black tea syrup and cornish clotted cream