



# December Menu

## Starters

**Spiced parsnip soup & homemade bread (GF, Ve) £8.50**

**Haggis tartlet with red onion marmalade and whisky sauce £10**

**Pear, pecan & goat cheese focaccia (V) £9.50**

**Mushroom pâté with red onion marmalade and oatcakes (Ve, GF) £9**

## Mains

**Honey roast ham, mashed sweet potato, green beans,  
wholegrain mustard sauce (GF) £19.50**

**Butternut squash, leek and mushrooms Wellington, new potatoes, cranberry  
sauce (GF, Ve) £17.50**

**Pan seared duck breast, dauphinoise potatoes, green beans,  
clementine sauce (GF) £24.50**

**Herb crusted cod, crushed new potatoes, creamy lemon sauce,  
petit pois (GF) £21**

## Desserts

**Amber's sticky toffee pudding with homemade toffee sauce  
and ice cream (GF) £9**

**Apple and cranberry crumble with homemade custard or  
ice cream (GF, Ve) £9**

**Warm chocolate and orange brownie with ice cream (GF) £9**



GF, V, Ve= is or can be made Gluten free, vegetarian or vegan