



## DECEMBER FESTIVE MENU

Italian mixed olives 4.95

Seven Seeded & white sourdough rustic bread 3.50

### STARTERS & LIGHT PLATES

CHARCUTERIE BOARD for two to share

Cold cured Mediterranean meats, mixed olives, cocktail gherkins, rustic bread	16.95
Blue swimmer white crab meat, home smoked salmon, chive cream, blinis	9.95
Courgette and aubergine caviar roulade with a forest mushroom cream	8.45
Duck liver parfait with Cointreau, orange & red onion marmalade and toasted focaccia	8.95
Mushroom feuilleté, puff pastry, calvados cream mushrooms, juliennes of vegetables (v)	8.45   15.95
Soup the day with sourdough rustic bread (v)	6.95
Ham hock and pistachio roll with apricot & apple brandy chutney, toast	8.95
Nags Head home smoked fish plate, tomato chutney, sourdough bread	11.95
Seared king scallops, pumpkin purée, caramelised chestnuts and blackberry & lime vinaigrette	12.95



### MAIN COURSES

Meat & poultry dishes are served with dauphinoise potatoes | Fish dishes are served with buttered new potatoes

Duck breast & confit leg (marinated in salt & duck fat), black fig jus	19.95
Slow cooked honey glazed pork belly with a smoky red wine jus	18.95
Lamb cannon, mixed bean casserole served with a herb jus	20.95
21-Day aged fillet of Bedfordshire Beef (220g), vine tomatoes, green peppercorn brandy cream	28.95
Turkey breast medallions rolled with heritage carrots, onion & sage stuffing, cranberry jus	18.95
Steamed ballotine of sea bream, baby ruby chard, tomato and basil bouillon	20.95
Butternut squash and cajun potato rosti with winter ratatouille (vg)	16.95
Lemon sole stuffed with winter vegetables, thyme & saffron chardonnay cream	21.95
Prime beef burger, raclette cheese, rocket, pickled onion, peppercorn mayonnaise, salad & fries	16.45
Rebellion beer battered haddock fillet, homemade tartar sauce, peas, skinny fries, side salad	16.45



### SIDE DISHES (v)

Mixed leaf & salad	3.50	Creamed spinach	4.75
Dauphinoise potatoes	4.50	Cauliflower béchamel Camembert (2 persons)	6.00
Skinny Fries	3.80	Sweet potato fries	4.50
Buttered French beans with shallots	4.75	Brussel sprouts with shallot butter	4.45
Fresh buttered vegetables	4.00		



### DESSERTS

Dandelion & burdock sticky toffee pudding with date mascarpone & vanilla ice cream	6.95
Warm blueberry & pear 'Bourdaloue' tart with coconut sorbet	6.95
Lemon posset log, soft meringue, shortbread & blackcurrant sorbet	6.95
Hazelnut & vanilla crème brûlée	7.95
Chocolate mousse trio and hazelnut ice cream	7.95
Belgium waffle with honeycomb ice cream and caramel sauce	5.95

### CHILTERN ICE CREAMS & SORBETS

2 scoops 4.95 / 3 scoops 6.95

Honeycomb, Hazelnut, Vanilla, Chocolate

Passion Fruit, Coconut, Lemon, Blackcurrant, Blood Orange, Lime

Covid -19 Hygiene. All staff wash their hands every time they take or collect plates/glassware.  
Food allergies and intolerances: before ordering, please speak to a member of staff about your requirements.  
(v) Vegetarian (vg) Vegan

Our kitchen contains traces of nuts. Many of our dishes may be adapted for gluten free or dairy free



### COVID 19 MEASURES BY LAW (UPDATED 24/09/2020):

All staff must wear a mask when serving customers

Customers must wear a mask until sat at their table and then they may remove the mask

Sadly a curfew is now in place whereby all customers must leave the premises by 10pm

Customers must check-in using the NHS covid-19 test & trace APP by scanning the QR Code with your smart phone OR by completing the form below

### WE HAVE UNDERTAKEN A NUMBER OF FURTHER MEASURES TO HELP PREVENT THE SPREAD OF COVID 19:

Regular toilet cleaning

Staff temperature checked at the beginning of each service

Single use menu and wine lists to avoid contamination

Hand sanitiser stations installed by front door and in toilets

Floor markings to keep social distancing

Staff to regularly wash/sanitise hands between serving tables

Tables and chairs thoroughly sanitised after each customer

We kindly ask you to keep children & dogs close to you and keep them from wondering off

Cutlery will be provided once you have ordered

Please ask for condiments such as salt and pepper/ These have been removed from tables and sanitised after every use

**We kindly ask you to bear with us as these measures are as new to us as they are to you**



### NHS TEST & TRACE

In order for us to help the NHS implement the test & trace scheme please scan the QR code using the NHS Covid-19 APP. If you're unable to scan the QR code please provide the contact details of one member in your party in the box below:

1. OPEN NHS APP.
2. HIT VENUE CHECK-IN
3. HOVER CAMERA OVER QR CODE

NAME	CONTACT NUMBER	EMAIL	DATE OF VISIT

Please tick the box if wish to hear from us in the future regarding 'subscriber only' special offers and promotions   
Your details will be destroyed after 21 days if not.