

Festive Menu

Starters and Nibbles

Chicken liver parfait with caramelised red onion and date chutney – <i>pair with a dark beer such as Lincoln Green's Tuck Porter.</i>	5.95
Goats cheese and sundried tomato tarte tatin with balsamic dressing (v) – <i>try with Silverbill Pilsner or try with a cider, such as Bulmer's Original or any of the Old Mout range.</i>	5.95
Roast pepper and tomato soup with warm sour dough (g/f) (ve)– <i>ideal with a best bitter such as Lincoln Green's Hood.</i>	5.95
Pan-fried Bury black pudding with crispy smoked bacon, poached egg and hollandaise sauce – <i>pair with Stout such as Guinness.</i>	6.95
Crab and prawn cocktail with a bloody Mary sauce – <i>team up with Lincoln Green's Archer American Pale Ale.</i>	7.95
Baked Camembert with rosemary and garlic (g/f) (v) – <i>pair with Silverbill Pilsner or try with Erdinger Weissbier.</i>	7.95
Mixed olives and oils with bread	4.95

Mains

Lincoln Green Beer battered fish with chunky chips and mushy peas – <i>pair with Marion Pale Ale</i>	14.95
Steak Burger , 6oz topped with slow-cooked beef brisket, crispy bacon, and Monterey Jack in a brioche bun – <i>team with Beavertown Neck Oil for a crowd-pleasing pairing.</i>	16.95
Lancashire cheese and leek pithivier with buttered kale and baby roast potatoes – <i>pair with Silverbill Pilsner or Birra Moretti</i>	17.95
Slow cooked shin of beef in stout with buttered celeriac mash and griddled baby leeks - <i>try teaming it up with Lincoln Green's Legendary Tuck Porter or Hood Best Bitter for a lighter match.</i>	18.95
Roasted pork belly with cider and pears and boulangère potatoes – <i>pair with Beavertown's Neck Oil.</i>	18.95
Turkey and bacon ballotine with goose fat roast potatoes and a rich red wine and cranberry reduction – <i>team with Beavertown Neck Oil or Lincoln Green's Archer.</i>	18.95
Herb crusted venison tender loin with a blackberry and port sauce and colcannon mash – <i>team this with Tuck Porter from Lincoln Green.</i>	19.95
Wrapped monkfish tail with romesco sauce and crispy gnocchi – <i>great with Erdinger Weissbier.</i>	21.95

Light Bites and Sandwiches – “Any 2 Dishes for £12 Mon – Fri 12pm to 3pm”

Corned beef hash served with baked beans and a crispy fried egg – <i>pair with Hood Best Bitter</i>	7.95
Grilled caprese sandwich featuring tomatoes, mozzarella, and basil sauce (v) – <i>works well with Birra Moretti.</i>	8.95
Open prawn sandwich topped with a fresh marie rose sauce – <i>pair with Silverbill Pilsner</i>	8.95
Goats cheese, tomato and caramelised red onion quiche with herby buttered baby potatoes - <i>pair with Tuck Porter</i>	8.95
Chunky fish finger sandwich with mushy peas and tartare sauce – <i>team with Marion Pale Ale</i>	9.95
Lamb and red pepper meatballs , lemon, mint and apricot couscous, almond, harissa dressing – <i>team with West Coast IPA such as Lincoln Green's Rattlejack.</i>	9.95
Turkey and stuffing sandwich with crispy roast potatoes and gravy – <i>pair with Beavertown Neck Oil or Lincoln Green's Archer.</i>	9.95
Sauteed liver, bacon and onions with creamy mash and rich gravy – <i>pair with Hood Best Bitter</i>	9.95

We are happy to provide allergen guidelines for all our menu items – please speak to a member of the team. We take additional measures when notified of allergens but as our food is prepared and freshly cooked to order in our kitchen, we cannot guarantee all traces of allergens and gluten are completely removed. Service charge is not included in our pricing and 100% of all gratuities go to our front and back of house team members.

Festive Menu

Sides – (vegan alternatives also available)

Chunky chips (gf)	3.95
Seasonal greens	4.45
Garlic bread	4.95
Truffle and parmesan fries (gf)	5.95
Garlic bread, cheese	5.95

Puddings and Cheese

Baked New York cheesecake with fresh strawberries and raspberry compote	6.95
Key lime pie with strawberry sorbet	6.95
Festive chocolate log with spiced vanilla ice cream	6.95
Toffee apple pie with fresh custard	6.95
Traditional Christmas pudding with brandy sauce and Chantilly cream	6.95
A selection of British farmhouse cheese , biscuits, house-made chutney and celery	7.95

Vegan Starters and Nibbles

Sweetcorn fritters with a sweet chilli jam – <i>team up with Silverhill Pilsner (ve)</i>	5.95
Roast red pepper and tomato soup with warm bread and butter – <i>pair with Neck Oil (ve)</i>	5.95
Wild mushroom parfait with date chutney and toasted sour dough – <i>pair with Tuck Porter (ve)</i>	6.95

Vegan Mains

Lincoln Green beer battered vegan fish and chips with mushy peas and tartar sauce – <i>Birra Moretti (ve) is an ideal pairing</i>	14.95
Festive curry roasted cauliflower and aubergine finished with coconut milk and fresh coriander and lime – <i>Pair with Heineken Beavertown Neck Oil (ve) to spice this up or Birra Moretti (ve) to cool it down!</i>	15.95
Mushroom wellington served with roast potatoes, seasonal vegetables and a rich rosemary and cranberry gravy – <i>pair with Silverhill Pilsner (ve)</i>	16.95

Vegan Light Bites and Sandwiches – “Any 2 Dishes for £12 Mon – Fri 12pm to 3pm”

Vegan chunky ‘fish’ finger sandwich with mushy peas and tartar sauce – <i>pair with Brixton’s Atlantic Pale Ale (ve)</i>	8.95
Vegan roast meat sandwich with roast potatoes and a pot of gravy – <i>ask for today’s beer pairing</i>	9.95
Wild mushrooms on toast with balsamic dressing – <i>team up with Amstel (ve)</i>	9.95
Lentil cottage pie with seasonal veg and bread and butter - <i>pair with Beavertown Gamma Ray (ve)</i>	9.95

Vegan Puddings

Vegan Bakewell Tart served with custard	6.95
Vegan chocolate and salted caramel cheesecake	6.95
Vegan banana and cinnamon cake with a choice of vegan ice cream or custard	6.95

Coffees and Hot Drinks

Espresso	2.75
Double Espresso	3.00
Americano	2.95
Cappuccino, Flat white, or Latte	3.10
Selection of teas	2.95
Cafetière of coffee (serves 2)	4.65
Cafetière of coffee (serves 6)	9.95

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