

MENU



Winter & Christmas Menu

Starters

- Homemade Mulligatawny Soup (V/Vg) - £5.50
Trio of deep-fried cheeses (Brie, Camembert and Mozzarella)
w. apple and cider brandy chutney (V) - £6.95
Smoked trout fillet w. herb and crème fraîche potato salad,
homemade pesto (GF) - £7
Festive sausage wellington w. pancetta and parmesan sprouts, pork jus - £7.95
Seafood cocktail. King prawn, crayfish and smoked salmon on romaine leaf
w. homemade Marie Rose sauce (GF) - £8.50

Sharing Starters

Mezze platter:

- Meat – Prosciutto, chorizo, hummus, olives, balsamic oil
Veg? - Feta, pickled celery, hummus, olives, balsamic oil
Both served with stone baked wholemeal crusty bread (GFA) - £9.95
Baked camembert w. cranberry, apple, orange, thyme, and black pepper
served w. stone baked wholemeal crusty bread £12.50

Mains

- Smoked aubergine w. chickpeas, mushrooms, kidney beans and coriander
served w. a rocket, cucumber and walnut salad (Vg) - £12
Vegan tagine w. festive couscous and pickled red onion and pomegranate
relish, served on homemade vegan naan bread (Vg) - £13.50
'Nook beer battered haddock, chunky chips, petit pois,
homemade tartar, and lemon wedge - £14
Homemade Feta and Black Bean Burger (V) served in a Pretzel Bun w. roasted cherry
vine tomatoes, Yorkshire blue cheese, and pickle and spiced ketchup - £14
Roasted butternut squash, chargrilled courgette and asparagus risotto w. sun-dried
tomato pesto and parmesan crisps (V) - £14.50
Cumberland sausage ring on a bed of buttery cabbage and leek flecked mash w.
charred shallot and smoked bacon gravy sweetened w. dates - £14.50
Italian burger. Double stacked beef burger layered w. salami, Parma ham,
chorizo, and melted mozzarella, w. spiced Napoli sauce - £16
French trimmed lamb cutlet basted in Moroccan spiced butter w. sautéed
tender stem broccoli, festive cous cous and lamb jus - £19.00
Bacon-wrapped pork tenderloin w. homemade cranberry studded stuffing, braised
red cabbage and roasted seasonal veg w. rubied gravy - £18.50
Monkfish fillet poached w. clove, bay and pink peppercorns on a bed of
buttery wholegrain mustard mash and chargrilled baby gem
w. a champagne beurre blanc - £25
Duck a l'orange. Pan-fried duck breast in a classic orange sauce served
w. butter sautéed new potatoes and sugar snap peas - £25
Beef Wellington (served pink) w. Parmentier new potatoes and baby rainbow
carrots, served with a rich balsamic and red wine reduction - £38

V – Vegetarian / Vg – Vegan / GF – Gluten Free / GFA – Gluten Free Available

IMPORTANT INFORMATION: All our food is prepared in a kitchen where nuts, gluten and other known allergens maybe present. Please note we take caution to prevent cross-contamination, however, any product may contain traces as our entire menu is produced in the same kitchen. Our dish descriptions do not include all of the ingredients used to make the dish. Therefore, if you have a food allergy please speak to a member of staff before placing an order. Full allergen information is available. Management can advise of all ingredients used.



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From the Flame Grill

Skewer of chargrilled mixed Mediterranean vegetables finished in a spiced tomato sauce and served on homemade vegan naan.

Served w. salad pomegranate red onion relish (Vg, GFA) - £12.50

Skewer of tandoori marinated chicken, peppers and onions served on homemade naan w. salad and raita (GFA) - £13.50

12^{OZ} Rump Steak w. oven baked tomato and field mushroom, 'Nook beer battered onion ring, sautéed buttered greens and chunky chips - £22

Sauce £2.50: Peppercorn (Contains Gluten) or Blue Cheese (GF)

10^{OZ} Barnsley chop w. oven baked tomato and field mushroom, 'Nook beer battered onion ring, and sautéed buttered greens and chunky chips.

Served w. a rich redcurrant sauce - £21

10^{OZ} Sirloin steak w. oven baked tomato and field mushroom, 'Nook beer battered onion ring, sautéed buttered greens and chunky chips - £25

Sauce £2.50: Peppercorn (Contains Gluten) or Blue Cheese (GF)

Desserts

A selection of fresh cream, hot, vegetarian, and vegan desserts available.

Please see our desserts board for the week's desserts

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MENU



Christmas Set Menu

Pre-bookings only for parties of 20 or more: £5.00 per person deposit required

Starters

Homemade Mulligatawny Soup (V/Vg) - £5.50

Trio of deep-fried cheeses w. apple and cider brandy chutney (V) - £6.95

Seafood cocktail. King prawn, crayfish and smoked salmon
on wholemeal sourdough - £8.50

Mains

Vegan tagine w. festive couscous, pickled red onion and pomegranate relish, served on
fresh homemade vegan naan bread (Vg) - £13.50

Traditional Turkey Christmas Dinner served with all the trimmings - £16.95

Bacon-wrapped pork tenderloin (or chicken breast) w. homemade cranberry
studded stuffing, braised red cabbage and roasted seasonal veg
w. rubied gravy - £18.50

Monkfish fillet poached w. clove, bay and pink peppercorns on a bed of
buttery wholegrain mustard mash and chargrilled baby gem
w. a champagne beurre blanc - £25

Desserts

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