

## Pick & Mix

**Duck Spring Roll - 4.00 (DF)**  
with ponzu emulsion

**Warm Bread - 3.50**  
with truffle butter

**Marinated Olives - 3.50 (GF,DF)**  
with ponzu emulsion

**Pig Cheek "Nuggets" - 3.50 (DF)**  
with smoked mayonnaise

**Sharing Nibbles Platter - 10.50**  
One each of the above

## Mains

**No.12 Sausage & Mash - 15.00**  
with madeira onion gravy

**Beer Battered Haddock - 15.50 (DF)**  
with pea puree, tartar sauce & hand cut chips

**Homemade Nut Roast - 16.00**  
with seasonal vegetables, roast potatoes & vegetarian gravy

**Thai Green Curry - 20.50 (GF, \*DF)**  
Seabass & tiger prawn curry with wild rice

**Vegan Roasted Cauliflower "Steak" - 16.00 (GF)**  
with red lentil chilli con carne & greens

## Sharing Roasts

**Roasted Leg of Lamb**  
**(\*GF, \*DF) - 34.00**

**Whole Roast Chicken With Stuffing**  
**(\*DF) 32.00**

Served with Yorkshire Puddings, Roast Potatoes, Cauliflower Cheese, Carrot Mash, Honey Glazed Parsnips, Seasonal Greens & Red Wine Jus

## Cote Du Boeuf

Served with Yorkshire Puddings, Roast Potatoes, Cauliflower Cheese, Carrot Mash, Honey Glazed Parsnips, Seasonal Greens, Horseradish Cream & Red Wine Jus

**45.00**  
**(\*GF,\*DF)**

## To Start

**Potted Chicken & Ham - 7.00 (\*GF, \*DF)**  
with spiced plum chutney & brioche

**Jerusalem Artichoke**  
**Orecchiette Pasta - 7.00 (V)**  
with artichoke crisps & truffle oil

**Salmon & Smoked Haddock**  
**Fishcake - 8.00 (DF)**  
with poached egg & kedgeree mayonnaise

**Monkfish "Scampi" - 9.50 (DF)**  
with parsley & garlic mayonnaise

**Homemade Crumpet - 8.50**  
with truffle butter & braised short rib

**Vegan Sausage Rolls - 6.00 (VE)**

**Chicken & Black Pudding**  
**Croquettes - 7.50 (DF)**  
with mustard mayonnaise

## Roasts For One

**Roast Sirloin of Beef - 22.00 (\*GF, \*DF)**

**Roasted Leg of Lamb - 18.00 (\*GF, \*DF)**

**Roasted Chicken - 16.00 (\*DF)**

Served with Yorkshire Puddings, roast potatoes, Carrot Mash, Honey Glazed Parsnips, Seasonal Greens & Red Wine Jus

**Children's portions available under 3's free**

**Under 10's Half Price**

## On the Side

**Mash (GF)**

**Sautéed Mushrooms (GF, \*DF)**

**Kale & Roasted Hazlenuts (GF, \*DF)**

**Sweet Potato Fries (DF)**

**Hand Cut Chips (GF, DF)**

**Rocket, Parmesan & Balsamic Salad (GF)**

**ALL SIDES 4.00 EACH**

## Desserts

**Lemon & Rosemary Posset - 6.50 (\*GF)**  
with berry compote & oat crumb

**Vegan Blackberry & Pear**  
**Crumble - 6.50**  
with raspberry sorbet

**Sticky Toffee Pudding - 6.50**  
with toffee sauce & clotted cream

**Dark Chocolate Brownie - 7.50**  
with baileys ice cream

**Brown Sugar Roasted Pineapple**  
**6.50 (GF, DF)**  
with raspberry sorbet

**Apple & Blackberry Crumble - 6.50**  
with rum & raisin ice cream

**Homemade Ice Cream & Sorbet**  
**Selection - 6.50**  
Please ask your server for available flavours & choose any 3

## After Dinner Drinks

### DESSERT WINES

**Vistamar Late Harvest Muscatel**  
**Chile 125ml 4.75.**  
Straw yellow in colour, with golden highlights. Aromas of white flowers and peach, apricots and quince

**Elysium Black Muscat**  
**California 125ml 4.75.**  
Virtually black in colour, with a rose-like aroma, very intense on the palate and full of fantastic rich, velvety fruit

### HOT DRINKS

**Tea Selection - 3.50**  
English breakfast, Jasmine, Superfruit, Green Tea with Mint, Chamomile, Earl Grey, Fresh Mint

**Filter Coffee Selection - 2.00**  
Colombian, Kenyan, Italian, Decaf

### COCKTAILS

**.Negroni No.12 - 10.00**  
Sipsmith Lemon Drizzle Gin with Aperol and a hint of lavender

**Lost in Kingswood - 10.00**  
Sailor Jerry rum mixed with pineapple, vanilla and honey

**Old Fashioned - 9.00**  
Bourbon infused slowly with sugar and orange oils

**Espresso Martini - 9.00**  
Vodka combined with coffee liquor and a health measure of fresh espresso

**LIQUEUR COFFEE - 6.50**  
(Jameson, Cointreau, Baileys, Amarula, Kahlua, Tia Maria, Frangelico)

**AFFOGATO COFFEE - 4.00**  
Espresso with homemade Vanilla