

Champagne and Sparkling Wine

| | | | <i>Bottle</i> |
|-----|-----------------------------------|---------|---------------|
| 102 | Beau Rocher Brut | 11.00 % | £20.50 |
| 104 | House Cava, Spain | 11.00 % | £25.00 |
| 110 | Prosecco La Pieve Spumante, Italy | 11.00% | £25.00 |
| 130 | House Champagne, France | 12.00 % | £40.00 |
| 142 | Moet Et Chandon, France | 12.00 % | £53.00 |

White Wines

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|------|---------------------------------------|---------|--------|
| 201 | House Dry, Spain | 11.50 % | £17.00 |
| 202 | Sol Del Oro Sauvignon Blanc, Chile | 12.50 % | £18.00 |
| 205 | Rye Mill Chardonnay, Australia | 13.00 % | £19.00 |
| 312 | Pinot Grigio Delle Venezie Doc, Italy | 12.00 % | £20.00 |
| 207 | Mr Goose Pinot Grigio, Australia | 12.00% | £19.00 |
| 239 | Muscadet Chateau du Cleray, France | 13.00% | £32.00 |
| 1410 | Liebfraumilch St Jacob, Germany | 9.50% | £17.00 |

Rose Wines

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|-----|-----------------------------------|---------|--------|
| 603 | House Rose, Spain | 11.50 % | £17.00 |
| 607 | Pinot Grigio Blush Cardone, Italy | 12.00 % | £19.00 |
| 612 | Buffalo Ridge Rose, USA | 10.00 % | £19.00 |

Red Wines

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|-----|---|---------|--------|
| 701 | House Red, Spain | 12.00 % | £17.00 |
| 822 | Appassimento, Rosso Di Puglia, Italy | 14.50 % | £26.00 |
| 801 | Sol Del Oro Merlot, Chile | 13.00 % | £18.00 |
| 901 | Les Ambassadors, Cabernet Sauvignon, France | 13.00 % | £19.00 |
| 903 | Rye Mill Shiraz, Australia | 13.15% | £19.00 |
| 906 | Zapa Malbec, Argentina | 13.00% | £22.00 |
| 810 | Cotes Du Rhone, Pasquier Desvignes, France | 14.00% | £25.50 |
| 824 | Marques De Ulia Rioja Reserva, Spain | 13.50% | £28.50 |

Please ask for a full Wine List - available at the Bar



Mid Week Christmas Lunch and Tea



*7th, 8th, 9th, 10th, 14th & 15th
December 2020*

*Yarde Valley Ice Creams – Vanilla, Strawberry, Mint Choc Chip, Chocolate
Sorbets – Lemon and Raspberry*

*GF—Gluten Free
V—Vegetarian
Gluten Free Gravy available upon request*

*Please see a member of the restaurant team for any information on allergens
contained in the food*

Cream of Tomato Soup served with Croutons

Plaice Goujons with Tartare Sauce

Chilled Fresh Melon Cocktail

Roast Turkey with Baked Ham, Chipolata Sausage,

Savoury Stuffing and Cranberry Sauce

Roast Loin of Pork with Apple Sauce

Haddock Florentine

*(Fillet of Haddock served on a Bed of Wilted Spinach, topped with a
Cheese Sauce)*

Roasted Vegetable Lasagne (V)

Mushroom, Spinach and Cranberry Tart (V)

Roast and New Potatoes

Garden Peas, Brussel Sprouts, Buttered Carrots, Creamed Swede

Christmas Pudding with Devonshire Cream

Vanilla Cheesecake with Spiced Fruit Compote

Cream Filled Profiteroles with Warm Chocolate Sauce

*All Desserts are offered with a choice of Clotted Cream, Double Cream or
Ice Cream*

A Selection of Ice Creams and Sorbets

A Platter of Cheeses served with Biscuits, Celery and Grapes

Coffee and Chocolate Mints

Menu's are correct at time of print but may be subject to change