

# December Menu 2025

Served from 24th Nov to 31st Dec

## TO START

### Chefs Soup of the Day £7.50

Served with Rustic Bread (Vegan)/GF Option for Bread Roll

### Pauko Breaded Brie with a Fresh Pear & Walnut Salad £12.50

Accompanied with Sherry Vinaigrette Dressing (V)

### Mussels Bound in White Wine, Garlic & Cream Sauce £12.50

With Lemon & Rustic Bread (GF Available)

### Tempura Cauliflower Florets £12.00

With a Celeriac Remolade & Dressed Watercress (Vegan & GF)

## MAIN COURSE

### Traditional Roast Turkey £23.50

Sage & Onion Stuffing, Goose Fat Roast Potatoes, Pigs in Blankets and Roasted Vegetables

### Roasted Pumpkin & Wild Mushroom Risotto £16.50

With Wilted Spinach & Pumpkin Seeds (Vegan & GF)

### Fish of the Day Sauteed Salsify £19.50

With Wilted Greens & Creamy Mussel Sauce (GF)

### Slow Braised Beef Short Rib £23.50

Served with Buttered Mash, Cumin & Honey Roasted Carrots, Buttered Pea & Bacon Cabbage with Sticky

### Poke Bowl £12.50

Spiced Hummus, Pickled Slaw, Pitta Bread, Balsamic Glazed Cherry Tomatoes, Dressed Leaves & Italian Burrata (V & GF Available)

## THE GRILL

### Tor-Na-Coille Steak Burger £19.50

Served in a Toasted Brioche Bun with Salsa, Baby Gem Lettuce, Bacon & Cheese, with Onion Rings & House Fries (DF & GF available)

### 8oz Rib-Eye Steak (DF) £37.50

### 100z Rib-Eye Steak (DF) £44.00

Steaks Served with Flat Cap Garlic Mushrooms, Beer Battered Onion Rings, Confit of Cherry Tomatoes & House Fries

**Sauces: Peppercorn, Blue Cheese, Mushroom and Chimichurri £3.75**

### Pan Seared Loin of Local Venison £36.00

With Braised Red Cabbage, Dauphinoise Potatoes, Honey Glazed Carrots & Blackberry Jus (GF)

## SIDES

House Fries

£5.00

Crispy Chunky Wedges

£5.00

Crispy Balsamic & Thyme Potato Torte

£5.50

Tender Stem Broccoli with Harissa

£5.00

Beer Battered Onion Rings

£5.00

Pigs in Blankets

£6.50

Mac 'n' Cheese

£5.50

Cauliflower Cheese

£5.50

Prices are all inclusive of VAT at 20%

Everything on our menus is produced on-site, in an environment where the following allergens are present and used regularly: NUTS, PEANUTS, GLUTEN, MILK & LACTOSE, EGG, FISH, MOLLUSCS & CRUSTACEANS, SOYA, LUPIN, CELERY, MUSTARD, SESAME SEEDS  
IF YOU HAVE AN ALLERGY OR SPECIFIC REQUIREMENT, LET US KNOW AND OUR CHEF WILL BE HAPPY TO ADVISE, OR ADAPT THE MENU