

Two courses & glass wine/
draft beer - £25

Est
**THE
WATERING
CAN**

L18

Winter Lunch Menu

Nibbles

Cranberry pigs 'n blankets - £3.95 | Salt n' pepper pork bites - £3.95
Selection breads and flavoured butters (v) - £3.5
Olives (vg) - £3.5

Starters

Crispy fried hens egg, pan fried wild mushrooms on toasted sourdough (v) - £6.95
Indian spiced cauliflower pakora, mango & chilli mayo, pickles (vg) - £6.5
Scallops, Stornoway black pudding, chilli jam, pickled radish - £9
Ham hock terrine, cider & red onion chutney, toasted garlic sourdough - £7.5
Goats' cheese, cherry tomato, red onion chutney toasted bruschetta (v) - £6.95

Big Plates


Pan fried cod, chorizo, new potato, samphire chowder - £14.95
Roasted butternut squash, honey glazed feta, black olive caramel (v) - £12.95
Beer battered haddock, chunky chips, mushy peas, homemade tartare sauce - £12.95
Free range chicken supreme, pan fried gnocchi, wild mushroom and
tarragon sauce with baby asparagus - £13.95
Pan fried crispy pork belly burger, five spice, chinese leaves,
homemade pickles, siracha mayo - £9.95

Sandwiches

Pan fried 28 day aged rump steak, chargrilled peppers, caramelised onion,
rocket on toasted ciabatta - £9.95
Roast turkey, pigs 'n blankets, brie, cranberry, mayonnaise - £8.95
Posh fish finger butty, beer battered coley goujons, homemade
tartare sauce, gem lettuce - £8.95
Falafel, hummus, salad, vegan mayo, siracha (vg) - £6.95

(We produce your food in a kitchen where all of the major allergens are present. Please inform your server if you have any allergies, intolerances, or, dietary requirements)

(v) vegetarian, (vg) vegan, (gf) gluten free, (n) contains nuts



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Sides

Skin on fries (vg) - £2.95

Chunky chips (vg) - £3.5

Festive fries, gorgonzola, brie, caramelised onions cranberry, mayo - £5.95

Salt 'n pepper halloumi fries - £5.95

Medley green vegetables (v) £2.95

Desserts

Traditional christmas pudding & brandy cream (vg) (n) £5.95

Selection of cakes (vg /gf available) £3.5 to £4.5

Artisan cheese board (v) £6.5

Festive bevs

Liquor coffees

Glenmorangie, amaretto, baileys - £5.5

Mulled wine

Christmas spiced mulled red wine - £6

Snowball

Me nan's fave: Advocaat, lemondade, lime - £6


Smoked bacon old fashioned


Smoked bacon fat wash woodford reserve bourbon - £8



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Christmas Sunday Lunch

Nibbles

Olives (vg) - £3.5 | Salt n' pepper pork bites - £3.95
Selection breads and flavoured butters (v) - £3.5

Starters

Celeriac, toasted hazlenet, truffle soup (vg) (n)
Indian spiced cauliflower pakora, mango & chilli mayo, pickles (vg)
Scallops, Stornoway black pudding, chilli jam, pickled radish (£4 supp)
Ham hock terrine, cider & red onion chutney, toasted garlic sourdough
Goats' cheese, cherry tomato, red onion chutney toasted bruschetta (v)

Roast Dinner

Norfolk black free range roast turkey with pork and leek stuffing
Roast Welsh lamb rump, minted lamb gravy (£4 supp)
Aberdeen Angus roast rump of beef
Wild mushroom nut roast (vg) (n)

Served with: Roast potato, carrot & swede, green
vegetable medley, Yorkshire pudding, gravy


Big Plates

Pan fried cod, chorizo, new potato, samphire chowder
Roasted butternut squash, honey glazed feta, black olive caramel (v)



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Sides

Roast potatoes (vg) £3.5 | Truffle cauliflower cheese (v)
Yorkshire pudding (v) £2 | Gravy (v/gf available) £2
Medley green vegetables (v) £2.95
Cranberry glazed pigs in blankets £3.95

Desserts

Traditional christmas pudding & brandy cream (vg) (n) £5.95
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v) £5.95
Selection of cakes (vg /gf available) £3.5 to £4.5
Artisan cheese board (v) £6.5

Festive bevs

Liquor coffees

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