

ENLIGHTENED MENU

4th - 31st December from 5pm
Two Courses £28 Three Courses £34

STARTERS

PRAWN COCKTAIL

WITH A SWEET CHILLI, LIME & CORIANDER SAUCE,
BUTTERED GRANARY BREAD

SOUP OF THE DAY

WITH CRUSTY SOURDOUGH

CHICKEN LIVER & BRANDY PARFAIT

WITH CRUSTY SOURDOUGH & GOOSEBERRY CHUTNEY

GOATS CHEESE, WALNUT, POMEGRANATE SALAD

MAINS

STEAK AND ALE PIE

WITH WHOLEGRAIN MUSTARD MASH, SEASONAL
VEGETABLES & ONION GRAVY

FESTIVE BURGER

HAND PRESSED STEAK BURGER WITH BRIE, BACON &
HOT GOOSEBERRY CHUTNEY TOPPED WITH A PIG IN
BLANKET. SERVED WITH RUSTIC CHIPS, HOMEMADE
COLESLAW, MIXED LEAF SALAD

PORK & LEEK SAUSAGES

WITH WHOLEGRAIN MUSTARD MASH, SEASONAL
VEGETABLES & ONION GRAVY

BEER BATTERED HADDOCK

WITH RUSTIC CHIPS, CRUSHED PEAS & TARTARE

BRIE, FIG, & CARAMELISED ONION TART

WITH RUSTIC CHIPS & MIXED LEAF SALAD

DESSERTS

STICKY TOFFEE PUDDING

WITH VANILLA ICE CREAM

SALTED CARAMEL BROWNIE

WITH VANILLA ICE CREAM

VIENESSE MINCEMEAT TART

WITH BRANDY SAUCE

FRESH FRUIT PAVLOVA

WITH VANILLA WHIPPED CREAM, SEASONAL BERRIES

CHILDREN'S MENU

A MAIN AND A POT OF ICE CREAM FOR £10.95

SMALL HADDOCK & CHIPS

CHICKEN BREAST BURGER & CHIPS

VEGGIE FINGERS WITH CHIPS & PEAS

JUDES ICE CREAM POT

VANILLA, CHOCOLATE OR STRAWBERRY

All our dishes are prepared in kitchens where allergens are present. Please speak to your server if you have any allergies or dietary requirements. A written list of allergens contained in each dish is available on request.

Last orders for mains: 8:30pm

Book at www.mrss.uk/light

