

## À LA CARTE



### SNACKS

- Marinated olives (vg) (gf) 5.00
- Rosemary and thyme focaccia, olive oil, sea salt (v) 5.00
- Sticky sausages, truffle honey 5.00

### STARTERS

- Smoked salmon, pickled cucumber, crème fraîche, focaccia croutes 7.95
- Truffled parsnip soup, smoked sea salt butter, The Reserve ‘Stanley’ bread (vg) 7.95
- Pea and shallot ravioli, crispy sage, spiced butternut squash (vg) 7.95
- Chicken liver pâté, sourdough, cranberry and apple chutney 7.95
- Smoked haddock and salmon fishcake, watercress salad, kimchi (gf) 7.95

### LARGER PLATES

- Apricot and thyme stuffed turkey roulade, wrapped in streaky bacon, pigs in blankets, roast potatoes, carrot, Brussels sprouts, piccolo parsnip, red wine sauce 23.00
- Dukkah-crusted roast pumpkin, roast potatoes, carrots, Brussels sprouts, piccolo parsnip, red wine sauce (vg) (gf) 18.50
- Pea and shallot ravioli, crispy sage, spiced butternut squash (vg) 18.00
- Braised feather blade of beef, celeriac purée, chunky chips, ruby port sauce (gf) 22.00
- Beer battered haddock, thick-cut chips, mushy peas, caper and pickle mayonnaise (gf) 22.00
- 10oz dry-aged ribeye steak, thyme roasted mushroom, thick cut chips, peppercorn sauce (gf) 35.00
- The Reserve beef burger, mozzarella, gem lettuce, gherkin, cranberry jam, skin-on fries 14.50

### WOODSTONE OVEN PIZZAS

- MARGHERITA | mozzarella – ripped basil (v) 18.00
- PEPPERONI | mozzarella – pepperoni sausage 18.00
- FESTIVE | mozzarella – pigs in blankets – pepperoni – cranberry chutney 18.00
- PADANA | goat’s cheese – mozzarella – caramelised onion – air-dried tomato (v) 18.00
- Pizza sauces: hot honey – garlic aioli

### SIDES

- Skin on fries (gf) (v) 6.00
- Truffle and parmesan chips 6.50
- Roasted carrots, honey, crispy onions 6.00
- Long-stem broccoli 6.00
- Roast potatoes 6.00
- Pigs in blankets, red wine gravy 6.00



## DINNER INCLUSIVE MENU

Truffled parsnip soup, smoked sea salt butter, The Reserve 'Stanley' bread

Pea and shallot ravioli, crispy sage, spiced butternut squash (vg)

Chicken liver pâté, sourdough, cranberry and apple chutney



Apricot and thyme stuffed turkey roulade, wrapped in streaky bacon, pigs in blankets, roast potatoes, carrot, Brussels sprouts, piccolo parsnip, red wine sauce

Dukkah-crusting roast pumpkin, roast potatoes, carrots, Brussels sprouts, piccolo parsnip, red wine sauce (vg) (gf)

Beer-battered haddock, thick-cut chips, mushy peas, caper and pickle mayonnaise (gf)

The Reserve beef burger, mozzarella, gem lettuce, gherkin, cranberry jam, skin on fries

10oz dry aged ribeye steak (7.00 supplement)

Roscoff style onion – thick-cut chips – peppercorn sauce (gf)

## WOODSTONE OVEN PIZZAS

MARGHERITA | mozzarella and ripped basil (v)

PEPPERONI | mozzarella – pepperoni sausage

FESTIVE | mozzarella – pigs in blankets – pepperoni - brie – cranberry chutney



## SIDES

6.00

Truffle and parmesan chips

Roasted carrots, honey, crispy onions (v) (gf)

Pigs in blankets – red wine gravy



Christmas pudding, sticky toffee (v)

Rice pudding, mulled wine poached pears, gingerbread crumble (v) (gf)

Dark chocolate mousse, cherry compote, whipped crème fraîche, chocolate shavings (vg) (gf)



## DESSERTS

8.50

Christmas pudding sticky toffee (vg)

Rice pudding, mulled wine poached pears, gingerbread crumble (vg) (gf)

Dark chocolate mousse, cherry compote, whipped crème fraîche, chocolate shavings (vg) (gf)

## CHEESE COURSE

14.00

Selection of British cheeses – chutney – sourdough crackers (v)

Selection of teas and coffees available



## LIGHT LUNCH MENU

Marinated olives (vg) (gf)	5.00
Rosemary and thyme focaccia, olive oil, sea salt (v)	5.00
Sticky sausages, truffle honey	5.00
Smoked salmon, pickled cucumber, crème fraîche, focaccia croûtes	7.95
Truffled parsnip soup, smoked sea salt butter, The Reserve 'Stanley' bread (vg)	7.95
Chicken liver pâté, sourdough, cranberry and apple chutney	7.95

## BLOOMER SANDWICHES

8.00

*All served with nacho crisps and tossed salad*

- Baked ham -Ticklers Dijon mayonnaise
- Cheddar cheese and red onion
- Tuna mayonnaise and cucumber

## WOODSTONE OVEN PIZZAS

18.00

- MARGHERITA | mozzarella and ripped basil (v)
- PEPPERONI | mozzarella – pepperoni sausage

## LARGE PLATES

Apricot and thyme stuffed turkey roulade, wrapped in streaky bacon, pigs in blankets, roast potatoes, carrot, Brussels sprouts, piccolo parsnip, red wine sauce	23.00
Dukkah-crustad roast pumpkin, roast potatoes, carrots, Brussels sprouts, piccolo parsnip, red wine sauce (vg) (gf)	18.50
IPA battered haddock – thick cut chips – mushy peas – caper and pickle mayonnaise (gf)	22.00
The Reserve beef burger – smoked cheddar – gem lettuce – 'nduja chilli jam – skin on fries (gf)	18.50
The Reserve spiced vegetarian burger – gem lettuce – burger sauce – pickles – skin on fries (gf)	18.50

## SIDES

6.00

- Skin on fries (v) (vg) (gf)
- Tossed salad – lemon dressing (v) (gf)
- Roasted carrots, honey, crispy onions
- Roast potatoes
- Pigs in blankets, red wine gravy



## VEGAN MENU

### STARTERS

Marinated olives (vg) (gf) 5.00

Rosemary and thyme focaccia, olive oil, sea salt (vg) 5.00

Truffled parsnip soup, smoked sea salt butter, The Reserve 'Stanley' bread (vg) 7.95

Tomato and mushroom linguini (vg) 7.95

### LARGER PLATES

Dukkah-crusted roast pumpkin, roast potatoes, carrots, Brussels sprouts, piccolo parsnip, red wine sauce (vg) (gf) 18.50

Pea and shallot ravioli, crispy sage, spiced butternut squash (vg) 18.00

The Reserve spiced vegan burger, gem lettuce, tomato, ranch sauce, pickled red onion, skin on fries (vg) (gf) 18.50

### SIDES

Skin on fries (gf) (vg) 6.00

Roasted carrots, honey, crispy onions (vg) 6.00

Long-stem broccoli (vg) 6.00

Roast potatoes (vg) 6.00

### DESSERTS

Christmas pudding, sticky toffee, whipped vegan cream (vg)

Dark chocolate mousse, cherry compote, whipped vegan cream, chocolate shavings (vg) (gf)

Choice of sorbets (vg)



YOUNG RANGER'S MENU

12.50

Battered fish and fries – garden peas

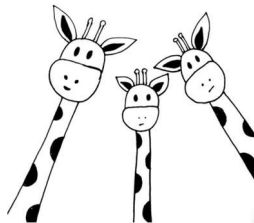
Tomato linguini (v)

Chicken tenders - baked beans – fries

MARGHERITA | tomato ragu - mozzarella - basil (v)

PEPPERONI | tomato ragu - mozzarella – pepperoni sausage

Apricot and thyme stuffed turkey roulade wrapped in streaky bacon, pigs in blankets roast potatoes, carrots, Brussels sprouts, piccolo parsnip, red wine sauce



Chocolate brownie sundae (gf) (v)

Choc-chip cookie, torched marshmallow, vanilla ice-cream and chocolate sauce