

THE SPINNER & BERGAMOT

STARTERS & NIBBLES

- Mixed olives & sun dried tomato (vg / ngc) £3.95
- Garlic mushrooms, toasted sourdough, balsamic glaze (v / ngc available) £7.75
- Tempura salmon served with a lime and chilli yoghurt dip £8.25
- Chicken liver pate, sourdough, red onion chutney (ngc available) £7.45
- Soup of the day, white bloomer & salted butter (vg available / ngc available) £6.95
- Brie bites served with a cranberry sauce and salad (v) £7.25
- Homemade nachos, jalapenos, sour cream & guacamole £6.95 or with Chilli £9.95
- Honey mustard chicken skewers on mixed leaf £7.75

MAINS

- Steak & ale pie, buttery mash or hand cut chips, seasonal veg & stockpot gravy £16.95
- Duck breast, garlic parmentiers, asparagus, red wine & cranberry jus (ngc) £18.95
- Cheese & onion pie, buttery mash or hand cut chips, seasonal veg & stockpot gravy £15.95
- Salmon fillet, asparagus puree, baby leeks, roasted new potatoes parsley oil. (ngc) £19.95
- Battered haddock & triple cooked chips, mushy peas & tartar sauce (ngc available – not battered) £11.95 / £15.95
- Cumberland sausage & mash with crispy fried onions and stockpot gravy £14.95 (veggie option available)
- VG F&C! battered banana blossom, triple cooked chips, mushy peas & tartar sauce (vg) £10.95 / 14.95
- 12oz sirloin steak, mushroom, tomato, triple cooked chips & pepper sauce (ngc) £26.95
- Homemade beef burger, nacho cheese & bacon, red onion chutney, gem lettuce, tomato on a brioche bun.
- Served with coleslaw & skinny fries (ngc available) £15.95
- Buttermilk chicken & bacon burger, gem lettuce, tomato & siracha mayo on a brioche bun.
- Served with coleslaw & skinny fries (ngc available) £16.45
- Vegan burger, gem lettuce, tomato, Served with coleslaw & skinny fries (vg) £14.45

SIDES

Hand Cut Chips	£4.50	Skinny Fries	£3.50	Truffle Fries	£4.95
Mixed veg	£3.95	Cheesy garlic bread	£4.95	Onion Rings	£3.95

Our teams, both front and back of house, work hard to ensure you have the best experience with us – due to increased contactless payment limits their tips have taken a dramatic drop so a discretionary 10% service charge will be added to all tables of 4 or more. If you would prefer not to pay this, then please let us know before paying the bill and it will be removed no questions asked.

(v) Suitable for Vegetarians. (n) Contains Nuts, (vg) Vegan (ngc) non gluten containing

* Weights are approximate before cooking.

We handle many allergens in our small kitchen and although we follow excellent hygiene practices, there is always a risk of air born contamination which is out of our control. Please inform your server of any allergies before ordering.

SUNDAY SPECIALS

ROAST BEEF	£15.95
LAMB RUMP	£15.95
CHICKEN BREAST	£15.95
NUT ROAST (VG available)	£14.95

All served with roast potatoes, seasonal veg, carrot & swede mash,
homemade gravy & Yorkshire pudding
(VG without Yorkshire pudding)

Roast turkey, stuffing, pigs in blankets, sprouts, tenderstem broccoli, parsnips,
carrots, roast potatoes and gravy £16.95

FESTIVE COMBO

2 courses for £21.95

3 courses for £25.95

(Including a glass of prosecco)

STARTERS

Homemade soup served with white bloomer & salted butter (vg/ngc available)
Fresh pate served with red onion chutney and toasted sourdough (ngc available)
Tempura salmon served with a lime and chilli yoghurt dip
Brie bites served with a cranberry sauce and salad (v)
Honey mustard chicken skewers on mixed leaf

MAINS

Roast beef, seasonal veg, roast potatoes, Yorkshire pudding & home made gravy
Roast Turkey, stuffing, pigs in blankets, sprouts, tenderstem broccoli, parsnips, carrots, roast potatoes and gravy
Roasted vegetable filo parcel, sweet onion puree, tenderstem broccoli, parsnips and roasted potatoes (v)
Salmon fillet, asparagus puree, baby leeks, roasted new potatoes parsley oil. (ngc)
Duck breast, garlic parmentiers, asparagus, red wine & cranberry jus (ngc) (£3 Supplement)
Roast chicken, seasonal veg, roast potatoes, Yorkshire pudding & home made gravy
Nut roast, seasonal veg, roast potatoes, Yorkshire pudding & home made gravy

DESSERTS

Sticky toffee pudding, vanilla ice cream (v)
Double chocolate brownie with salted caramel ice cream. (v)
Apple and raspberry crumble served with custard (vg available)
Christmas pudding served with brandy sauce (v)
Ice Cream – your choice of 2 scoops –
Vanilla / Chocolate / Strawberry / Salted Caramel / Raspberry Sorbet (vg)
No nut rocky road with chocolate ice cream. (v)