

### Desserts

A Trio of farmhouse ice creams (vegan options available)	7.45
Sticky Toffee Pudding served with a Caramel sauce	7.95
Crumble served with Custard or Vanilla ice cream	7.95
Chocolate Fondant Cake with Vanilla Ice	7.95
Crème Brulé	7.45
Christmas Pudding and Brandy Sauce	7.45
Cheese board with extra mature cheddar, Colston Bassett stilton, brie, celery, grapes & chutneys	11.95

### Bar Snacks and Nibbles

Bread and Olives	7.25 V
Bowl of fries served with garlic mayonnaise or Jalapeno Ketchup (GF)	5.20 VE
Cocktail sausages with wholegrain mustard	6.20
Warm Sausage Festive Roll with onion chutney	6.50

### Children's Menu £9.95 for two courses

#### Mains

- Breaded chicken with chips and vegetables.
- Beer battered haddock fillet with chips and garden peas.
- Beef Burger with chips, tomato & Baby Gem
- Linguine
- Sausages, mashed potato, seasonal vegetables and gravy

#### Dessert

- Ice cream - Two Scoops

### Lunchtime Only

#### Toasted Lebanese Flatbreads, served with chips and dressed mixed leaves All £10.95 each

- 11-hour braised BBQ pulled pork and mozzarella melt
- Bacon, brie and cranberry
- Tandoori chicken, red onion, mint yoghurt, mango chutney & lettuce
- Falafel with Hummous, Tzatziki, spinach and mozzarella melt (v)

#### Sandwiches, served with chips and dressed mixed leaves. White, Brown or Gluten Free bread (toasted on request)

Classic B.L.T (Bacon, Lettuce and Tom)	10.95
Honey and wholegrain Mustard baked gammon and vintage cheddar	10.95
Flat mushroom, stilton and spinach melt (v)	10.95
Fish goujons with tartare sauce and lettuce	12.00
Chicken and Bacon Club	10.95

## The John O'Gaunt Inn

### Starters

Calamari in breadcrumb crumbs with Tartar Sauce	7.25
Lamb Kofta served with Tzatziki & Mixed Salad	8.95
Soup of the day with a rustic baguette, please ask for today's options	6.95
Roasted Beetroot and Butternut squash salad with goats cheese and pomegranate	7.25
Halloumi fries with honey and mint yoghurt dip	7.50
Chicken Liver Pâté, onion chutney and warm bread	7.50
Black Pudding Scotch Egg with Mustard Mayo and mixed leaves	7.50
Crab Mayo, crab, mayonnaise, red onion and avocado served with warm bread.	8.95

### To Share

<b>Baked Camembert</b> rusted bread, red onion marmalade and mixed leaves	17.00
<b>Falafel and Hummous Board</b> with mixed salad, roasted cauliflower, pitta bread and tzatziki	16.00

### Mains

<b>Home smoked whole rack of baby back ribs</b> in our smoky BBQ sauce, chips and coleslaw (GF)	Full 21.00 Half 14.95
<b>INNformal ale beer battered 100z fillet of haddock</b> with chips, crushed peas and tartare sauce	17.95
<b>Beef Burger</b> topped with bacon & smoked cheddar, served in a brioche bun with coleslaw & chips	18.95
<b>INNformal Steak and Ale Shortcrust Pie</b> , served with chips, seasonal vegetables and gravy	19.50
<b>Sirloin Steak</b> , 8oz, from Vicars Game served with portobello mushroom, grilled tomato, chips and peppercorn sauce	28.95
<b>Pork Sausage</b> from Vicars Game with mashed potato, seasonal vegetables and onion gravy	17.95
<b>Provençal Fish stew</b> with seabass, prawn & mussel, new potato, leek & chilli	19.25
<b>Chasni Curry</b> served with basmati rice, naan bread, poppadom and mango chutney	17.95
<b>Pork Belly</b> , pan fried served with creamy mashed potatoes, spiced red cabbage Fine green beans and a rich gravy	17.95
<b>Fish Pie</b> filled with salmon, haddock and prawns in a cream & leek sauce Topped with mashed potato and served with glazed carrots.	17.95
<b>Beetroot &amp; Lentil Vegan Burger</b> on a bun, served with Hummus & chips (VE)	16.95
<b>Risotto Verde</b> with courgette, green beans, spinach & garden peas (V)	16.95
<b>Aubergine parmigiana</b> , slowed backed aubergine and tomatoes topped with Parmesan and served with mixed salad (VE)	16.95