

# DECEMBER MENU

#### STARTER

Veloute of white onion soup, crispy shallots, sage and rosemary oil,

sourdough bread and smoked butter. GFS/D/V 8.50

Potted salmon and shrimp, pickled cucumber, dill mayonnaise, oat cakes. GF/D 8.50

Chargrilled courgette, whipped feta with confit garlic and lemon, za'tar spiced chickpeas, toasted

hazelnuts & flat bread. GFS/D/V/N 8.50

Warm black pudding scotch egg, piccalilli puree. GF

Tempura king prawns with a sweet chilli dipping sauce. GF 8.50

Scallops on half shell (3), white wine & garlic parsley butter, with sourdough. SF/D 12

## SEASONAL

Subject to change

Braised beef short rib, colcannon mash, roasted whole carrot,

sauce of bacon, caramelised shallot and red wine. GF/D 22

Fillet of pan fried Sea bream, crab and chive beurre blanc, sauté potatoes, chard broccoli. GF/D 22

White Miso cauliflower steak, celeriac purée, roasted butternut squash,

parsnip crisps, pesto. GF/N/DF/V/VG 20 Pasta of the day - Please ask a member of staff for details. VG/V/DFS 17

#### **CLASSICS**

Chargrilled 10oz 28 day sirloin of beef, skin on fries, dressed leaf, peppercorn sauce. GF 25

Pulled beef cottage pie, served with mixed greens and gravy. GF/D 20

KA Fish & chips, seaweed salt, garden peas, homemade tartare sauce. GF/D 18.50

Chicken schnitzel with garlic butter, sauté potatoes, dressed leaf & parmesan. GF/D 18.50

Home cooked ham, 2 free range fried hens' eggs & skin on fries. GF 18.50

80z KA burger, brioche bun, bacon, cheddar, lettuce, tomato, coleslaw,

KA burger sauce & skin on fries. GFS 18.50

## **DESSERT**

All 8.50

Fred's sticky toffee pudding, sticky toffee sauce & vanilla ice cream. GF/D

Steamed Christmas pudding with brandy sauce. D/VGS

Madagascan Vanilla cheesecake served with mixed winter berry compote. GF/D

70% Callebaut Dark Chocolate orange pot with an all butter shortbread crumb. GF/D

Warm pear and almond tart and cinnamon ice cream. G/D

### CHEESE

£4 per cheese

Selection of cheeses from Rennet & Rind, Cambridge served with artisan crackers, sable grapes & spiced fig chutney. GFS/D Lincolnshire Poacher - Cropwell Bishop blue – Brie - Ash Goats Cheese - Rutland Red

CHILDREN 13 AND UNDER - HALF PORTIONS AVAILABLE

FRYDAY - TAKE-AWAY FISH & CHIPS WITH MUSHY PEAS. EVERY FRIDAY - £10 - GF