



DECEMBER SUNDAY MENU

STARTERS

Festive Homemade Soup £5.95

A delicious spiced celeriac and parsnip soup served with crispy golden, herbed croutons

Lamb Bon Bons £7.25

Spicy, slow-roasted lamb; shredded, breaded and deep fried, served with a mint salsa

Sticky BBQ Wings £6.95

Sticky glazed chicken wings with a tangy bbq dip

Seasoned Whitebait £6.75

with a lime & black cracked pepper mayonnaise

Smoked Salmon & Cream Cheese Roulade £7.25

Smoked salmon filled with cream cheese and sweet peppers, served with an avocado fan, drizzled with lemon & herb oil

Goats Cheese Tartlet £6.25

Individual tartlet case, filled with caramelised onion and grilled goats cheese, served warm with a watercress garnish

Sriracha Tempura King Prawns £7.25

Fried King prawns in crispy tempura batter, served with a lively, Sriracha dipping sauce

PUB CLASSICS

Fish Pie £14.95

smoked haddock, cod & salmon in a rich, cheese sauce with spinach, carrot, sliced boiled egg, mash potato & Cheddar

Slow Cooked Ham Egg & Chips £11.75

Chef's special slow cooked ham, 2 free range eggs, with homemade chips & petit pois

Skimmington Beef Burger £11.95

special house recipe beef burger on a brioche bun, with coleslaw & homemade chips
add cheese, bacon or blue cheese £1.25

Wholetail Scampi £11.50

Scampi tails with homemade chips, homemade tartar sauce & petit pois

Pie of the Day £13.25

homemade with shortcrust pastry served with roast potatoes & seasonal vegetables

Cumberland Sausages £11.50

with homemade chips & petit pois

Vegetable Tagine £11.95

Moroccan spiced vegetables with apricot & sultana, spicy cous cous topped with yoghurt, toasted almonds & a mini naan

Crispy Bacon Macaroni Cheese £12.20

in a creamy cheese sauce topped with sliced tomato & grated cheese
(no crispy bacon, no worries £10.95)

ROASTS

Sirloin of Beef £15.95

Shoulder of Pork with crackling £14.95

Rump of Lamb £16.95

Roast Turkey with stuffing £14.95

Nut Roast £11.95

a medley of nuts, mushrooms, onions, cranberry & orange zest

All our roasts are served with cauliflower cheese, roast potatoes, Yorkshire pudding, a selection of seasonal vegetables & homemade gravy

SNACK MENU

Sandwiches/Toasties & Baguettes

on brown or white homemade coleslaw
Add a side of chips for £1.95

Slow cooked ham & cheddar £6.95

Cumberland sausage £6.95

Prawn & Marie Rose £7.25

Bacon Brie & Cranberry (BBC) £7.25

Tuna, mayo, red onion & cheddar cheese £6.95

The Italian Job £6.95

layers of melted mozzarella, pesto, sliced tomato & pepperoni

(Leave out the pepperoni to make a vegetarian option)

Skimmington Ploughman's £10.95

Cheddar cheese, slow cooked ham, pickled onions, coleslaw, Branston pickle, crusty baguette & butter

Salads

Please see specials board for details

If you have a food intolerance or would like a dish adapted on the menu then please let our friendly servers know.



DECEMBER SUNDAY MENU

CHILDREN'S MENU

Roasts £7.50

Sirloin of Beef

Shoulder of Pork with crackling

Rump of Lamb

Roast Turkey with stuffing

All our roasts are served with cauliflower cheese, roast potatoes, Yorkshire pudding, a selection of seasonal vegetables & homemade gravy

All £5.95

Fish Fingers

Ham & Egg

Sausages

Beef Burger

Scampi

Chicken Nuggets

all served with chips or & peas or beans

Macaroni Cheese - *served with garlic bread*

ON THE SIDE

Homemade Chips £3.00

Cheesy Chips £3.95

Roast Potato's £3.00

Side salad £1.95

Skinny Fries £3.00

COFFEE & TEA

Americano £2.75

Cappuccino £2.95

Latte £2.95

Flat White £2.95

Espresso £2.25

Double Espresso £3.25

Plain Floater £3.50

Hot Chocolate with cream & marshmallow
£3.25

Tea £2.45

Flavoured Tea (Choose from a range of
herbal & specialist teas)

HOMEMADE DESSERTS £6.95

*All the below desserts are served with a
choice of custard, cream or ice-cream*

Christmas Pudding

Rich and fruity individual homemade Christmas
pudding, steeped in port and served with a brandy sauce

Baileys Crème Brulée

Served with a homemade tuile biscuit

Salted Caramel Brownie

Rich, dark chocolate brownie studded with salted
caramel, served warm and gooey

Butterscotch Tart

An old fashioned school dinner favourite!!

Seasonal Crumble

A seasonal fruit compote topped with an oat and
cinnamon crumble

Please ask server for details

Golden Syrup & Stem Ginger Sponge

Served with homemade custard

Skimmington Crush

A medley of crushed meringue, forest fruit compote, ice
cream & whipped cream (gf)

Trio of Ice-creams & Sorbets £4.95

Vanilla, Chocolate, Strawberry & Caramel ice-cream
Lemon, Blackcurrant & Mango Sorbet

LIQUEUR COFFEES £5.90

Irish - Jameson Irish Whiskey

Lady's - Baileys Irish Cream

Royal - Courvoisier Cognac

French - Cointreau

Caribbean - Lambs Navy Rum

Italian - Disaronno

Calypso - Tia Maria

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on the menu then please let our friendly servers know.*