THE CRAVEN HEIFER

THE FAYRE menu

2 COURSES 26 / 3 COURSES 34
STARTER, MAIN, DESSERT OR COCKTAIL

STARTERS

Soup of the Day | 8, buttered bread bowl. (VEO)
Baked Camembert | 11, rosemary pizza dough, tomato cranberry sauce. (V)
Prawn Cocktail Bao | 11, spiced breaded prawns, bloody mary Marie Rose.
Venison Bourguignon Terrine | 11, sourdough purée, pickled salad.
Baked Fishcake | 10.5, sweet potato, fresh dill cream.
Crispy Tortellini D'Oro | 11, alla zozzona sauce, parmigiano.
Fillet Steak Strips | 13*, camembert & truffle crostini, romesco sauce.
*+2 supplement to course deal**
Crostini | 9, heritage tomato, balsamic and basil tapenade, garlic chilli crostini. (VEO)

FESTIVE MAINS

Festive Calzone | 19, tomato and cranberry marinara, pulled turkey, pigs in blankets, stuffing, Camembert and gravy soaked fries.

The Heifer Christmas Dinner | 20
Turkey, Rump Beef or Plant Based Juicy Marbles Steak (VEO)
Served with pigs in blankets, stuffing, mashed potato, parsnip purée, rainbow chantenay carrots, bread sauce, Yorkshire pudding, homemade turkey gravy and seasonal vegetables.

Harissa Chickpea Tart | 17, romesco, salad, sweet potato wedges. (VE)
Lentil Cottage Pie | 17, Hendersons sweet potato mash, red cabbage. (VE)
Lamb Shank Ballotine | 21, asparagus, rattes potato terrine, lamb and balsamic jus, redcurrant and mint jelly.

HEIFER CLASSICS

The Heifer Pie | 19, 28-day aged braised British beef, hand cut chips, garden or mushy peas and our rich house gravy.
Hetton Battered Hake | 19, hand-cut chips, garden or mushy peas and our homemade tartar sauce. *Add bread and butter? + 2*
Beef Wellington | 25*, served pink, sweet potato mash, rainbow chantenay carrots, balsamic truffle jus. *+4 supplement to course deal**
Salmon En Croute | 22*, lemon cream cheese, spinach, rattes potato terrine, dill cream. *+2 supplement to course deal**

sides

Handcut Chips | 5
Sea Salted Fries | 5
Gravy Fries | 6

Pigs In Blankets | 7
Seasonal Vegetables | 5
Rainbow Carrots | 5
Pickled Salad | 4
Roast Potatoes | 5
Camembert Mash | 6

DESSERTS | 9

Classic Christmas Pudding (VEO), brandy sauce, berry compote.
Sticky Toffee Pudding, seasonal berry conserve, crème anglaise.
Tiramisu, pistachio cream.
Lemon Meringue Tartlette, honeycomb ice cream.
Malteser Cheesecake, cookie dough ice cream.
Baileys Brûlée, affogato ice cream.
Apple Tart (VEO), cinnamon crème anglaise.
Black Forest Chocolate Slice (VE), raspberry and sorrel sorbet.



TOO FULL? *Our festive cocktails are also available in our course deal...*

OUR ALLERGEN INFORMATION

Please inform our staff regarding food allergies or intolerances upon ordering, our front-of-house and kitchen team are happy to provide allergy guidelines to support you making menu choices however, we can't tell you what's suitable for you to eat/drink, this is your choice, risk & responsibility.
Our food is prepared in areas where cross-contamination is likely to occur. We can never guarantee a dish is completely free from any allergens or specific ingredients. If you're concerned about the food you wish to order, please ask for further information on our cooking methods and policies.

PLEASE NOTE: AN OPTIONAL 10% SERVICE CHARGE IS APPLIED TO ALL BILLS, 100% OF WHICH GOES TO OUR HARDWORKING TEAM.

DESSERTS

Classic Christmas Pudding (VEO), brandy sauce, berry compote.

Sticky Toffee Pudding, seasonal berry conserve, crème anglaise.

Tiramisu, pistachio cream.

Lemon Meringue Tartlette, honeycomb ice cream.

Malteser Cheesecake, cookie dough ice cream.

Baileys Brûlée, affogato ice cream.

Apple Tart (VEO), cinnamon crème anglaise.

Black Forest Chocolate Slice (VE), raspberry and sorrel sorbet.

TOO FULL? *Our festive cocktails are also available in our course deal...*

ALL 9

2 COURSES 26 / 3 COURSES 34

STARTER, MAIN, DESSERT OR COCKTAIL

OUR ALLERGEN INFORMATION

Please inform our staff regarding food allergies or intolerances upon ordering, our front-of-house and kitchen team are happy to provide allergy guidelines to support you making menu choices however, we can't tell you what's suitable for you to eat/drink, this is your choice, risk & responsibility.
Our food is prepared in areas where cross-contamination is likely to occur. We can never guarantee a dish is completely free from any allergens or specific ingredients. If you're concerned about the food you wish to order, please ask for further information on our cooking methods and policies.

PLEASE NOTE: AN OPTIONAL 10% SERVICE CHARGE IS APPLIED TO ALL BILLS, 100% OF WHICH GOES TO OUR HARDWORKING TEAM.

UNDER 13'S

CHILDREN

CHRISTMAS DINNER (VEO)

SAUSAGE, MASH AND PEAS

STEAK PIE, FRIES AND PEAS

BATTERED FISH, FRIES AND PEAS

LENTIL COTTAGE PIE (VE)

TOMATO RAVIOLI AND GARLIC BREAD (V)

TOMATO & MOZZARELLA CALZONE AND FRIES

Includes a soft drink and 1 scoop of ice cream!

ALL 14

Fruit Shoot, ½ Pint of Diet Coke or Lemonade, Fresh Orange Juice or Cordial.

OUR FESTIVE COCKTAILS



MULLED WINE | 8
Rioja, citrus, cinnamon and spice - mulled in house.

CHAMBORD FIZZ | 9
Volparessa, Chambord, Simple Syrup, Cherry.
0% option also available

PUMPKIN SPICED | 10 ESPRESSO MARTINI
Kahluah, Vodka, Espresso, Pumpkin Monin.

SPICED APEROL | 9
Aperol, Volparessa, Franklin Ginger Ale.
0% option also available

BOOZY ORANGE HOT CHOCOLATE | 8
Choc Orange Baileys, Steamed Milk, Cream, Toasted Marshmallow.

All available as a dessert in our course deal!