

Allergy advice:

Please make us aware of your allergy every time you dine with us, so that every possible precaution can be taken in our kitchens to prevent cross contamination and if product substitutions are in place our staff can make you aware.

Whilst we take the issue of food allergies and intolerances seriously all dishes are produced and prepared in environments that are not free from gluten, milk, egg, fish, crustaceans, molluscs, tree nuts*, peanuts, sesame, celery, mustard, lupin or soya therefore all dishes may contain traces of these and other allergens.

If you suffer from sensitive trace reactions for stated allergens, please be aware that we are unable to guarantee suitability for you.

Meat and fish dishes may contain bones.

All our dishes contain ingredients not listed in the description.

* Tree Nuts indicates the presence of the following: - almonds, brazils, cashews, hazelnuts, macadamias, pecans, pistachios, walnuts and their respective derivatives.

** Gluten is a protein component of wheat, rye, barley & oats All our dishes are prepared in a kitchen where nuts, flour etc are commonly used; unfortunately we cannot guarantee our dishes will be free from traces of these products.

CHRISTOPHER'S

STARTERS

Homemade soup, rustic bread	5.95
Lemon & herb breaded monk fish cheeks, seaweed mayonnaise	6.95
Pan fried chicken livers cooked in madeira sauce	6.95
Grilled goats cheese, pomegranate & orange salad V	7.25
Home-made chicken liver & pork pate with onion marmalade	6.95
Aubergine pate with garlic fried onions, ciabatta croutons V	5.50
Melon cocktail, pimms syrup V	5.95

MAIN COURSE

Venison medallions, red cabbage & thyme croquettes	18.25
Corn fed chicken supreme in a wild mushroom & cream sauce with truffle & tarragon oil roasted new potatoes	15.75
Roasted lamb chump, savoy cabbage & pea medley, dauphinoise potatoes & mint jus	18.95
8oz Sirloin steak with sautéed mushrooms & cherry tomato twice fried home-made chips	18.95
10oz Grilled gammon & buttered petit pois, two fried eggs or pineapple ring, twice fried home-made chips	10.95
Lambs liver & smoked streaky bacon & fried onion on mashed potatoes	11.95
6oz Rump burger topped with cheddar cheese, smoked bacon and served in a Bun, mixed salad garnish & twice fried home-made chips	15.95
8oz Beer battered cod fillet served with mushy peas, tartar sauce & twice fried home-made chips	12.95
Grilled salmon with a lemon, lime and butter breadcrumb crust, Noodle salsa	16.95
Baked potato gnocchi in rich tomato, olive & red pepper pesto V	11.95
Chickpea & courgette curry, braised rice V	11.95

SIDES

Rustic bread and butter	2.50	Rustic bread & oil	2.50
Sun dried tomatoes and mixed olives	2.95	Sweet potato fries	3.50
Twice fried homemade chips	3.25	Dauphinoise potatoes	3.50
Pan fried mushrooms	3.25	French fried onions	3.25
Seasonal vegetables	3.50	Mixed salad	3.50