

#### 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

## DINNER MENU

### APPETISERS

Rustic Gayton's bread with oils and balsamic vinegar	£ 3.50
Mixed olives and sun dried tomatoes	£ 2.95

### STARTERS

Homemade soup of the day with rustic bread	£ 4.75
Baked camembert with rosemary, garlic and crudités	£ 5.95
Sautéed chicken livers served on wilted spinach flavoured with smoked garlic	£ 6.25
Duck rilette served with gherkins & rustic bread	£ 5.25
Smoked salmon, pickled cucumber & pea shoots finished with crème fraiche	£ 6.50
Pigeon & red onion tart with beetroot puree	£ 5.95
Smoked duck & orange salad drizzled with balsamic dressing	£ 5.95

### MAIN COURSES

10oz Rump steak with field mushroom, roasted tomato & chips	£15.25
8oz Sirloin steak with field mushroom, roasted tomato & chips	£17.95
Venison & pear in a red wine & chocolate sauce served with fondant potato	£15.95
Corn-fed chicken supreme cooked with baby onions, smoked bacon & wild mushrooms served with dauphinoise potato	£13.95
Duck breast & fig served with braised endive, potato fondant and a raisin jus	£15.95
Rack of lamb with apricot and black pudding croquette, wilted spinach & dauphinoise potato	£16.95
10oz gammon with egg or pineapple, chips & garden peas	£11.95
Pan fried lambs liver cooked with smoked bacon & onions on mash potato	£11.25
Butternut squash, feta & sage risotto V	£12.95
Pork cutlet served with apple sauce, red cabbage, mashed potato & star anise sauce	£13.95
Gnocchi & wild mushroom served with truffle oil flavoured rocket V	£11.95
Battered fish with chunky chips & mushy peas	£12.95

### SAUCES TO ACCOMPANY YOUR STEAK

Peppercorn	£ 1.95
Béarnaise	£ 1.95
Port and stilton	£ 1.95

### SIDES

Rustic bread and butter	£ 1.95
Chunky chips	£ 3.25
Pan fried mushrooms	£ 2.50
French fried onions	£ 2.50
Seasonal vegetables	£ 3.50
Mixed salad	£ 3.50