

CHRISTOPHER'S

A La Cartè

STARTERS

Homemade soup, rustic bread	4.75
Warm asparagus and bacon salad, tarragon and Dijon dressing	5.25
Baked cod loin, tomato Provençal	6.25
Tiger prawn, smoked salmon, mango, Marie rose, chilli	7.95
Chicken liver pate, homemade bread, red onion jam	4.95
Char grilled focaccia, heritage tomatoes bruschetta & warm halloumi	5.25
Butchers own black pudding, potato hash, poached egg, hollandaise	5.95

MAIN COURSES

8oz Sirloin steak with field mushroom, roasted tomato, homemade chips	18.95
10oz Rump steak with field mushroom, roasted tomato, homemade chips	15.95
10oz gammon, egg or pineapple, chips, garden peas	11.95
Braised blade of beef, colcannon, chunky bacon lardons, red wine sauce	15.95
Roasted lamb rump, black pudding, spinach, pea puree, potato dauphinoise	16.95
Pork fillet, creamed potato, savoy cabbage, white beans, apple	13.95
Roasted duck breast, potato rosti, savoy cabbage, glazed carrot, orange sauce	15.95
Pan fried corn-fed chicken, herb gnocchi, smoked bacon, wild mushrooms, buttered kale	13.95
Grilled lambs liver, creamed potato, smoked bacon, onions	11.25
Seafood medley, tagliatelle, chives, white wine	16.95
Battered fish, chips, mushy peas	12.95
Gnocchi, wild mushroom, parmesan, rocket V	11.95
Pea, mint, spring onion risotto V	12.95
Cheese and leek wrapped in puff pastry, braised spring onion, broad beans, potato fondant, white wine sauce V	12.95

SAUCES TO ACCOMPANY YOUR STEAK

Peppercorn	Béarnaise	Port and Stilton	1.95
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SIDES

Rustic bread and butter	1.95
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Sun dried tomatoes and mixed olives	1.95
Homemade chips	3.25
Sweet potato fries	3.25
Pan fried mushrooms	2.50
French fried onions	2.50
Seasonal vegetables	3.50
Mixed salad	3.50

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.