

WG

WINYARD'S GAP

Sunday December 2024

2 courses for £25 or choose individual courses from the menu

To Start	Butternut squash & red pepper soup, cheddar crostini (v)	9
	Breaded camembert bites, cranberry & chilli jam (v)	9
	Wild mushrooms in a creamy tarragon sauce on toast (ve)	8
	Chicken liver pâté, cucumber, caper and gherkin salsa, melba toast	9
Roasts	<i>Roasts are served with garlic & herb roast potatoes, maple glazed roast parsnips, red cabbage, cauliflower cheese, brussel sprouts & gravy</i>	
	Trio of meats, giant Yorkshire pudding £3 supplement for set menu	23
	Sirloin of beef, Yorkshire pudding	19
	Turkey breast , Yorkshire pudding	19
	Honey glazed gammon, Yorkshire pudding	19
	Veggie roast - giant Yorkshire pudding with roasted cauliflower (v)	19
	Chestnut, chickpea & butternut squash vegan roast (ve) served with vegan trimmings	19
	Smaller appetite roast - beef, turkey, gammon, vegan or vegetarian	14
Mains	Cider battered fish & chips, homemade tartare sauce, crushed peas (gf)	18
	Puy lentil & root vegetable cottage pie, seasonal vegetables (v)	18
Desserts	Traditional Christmas pudding, brandy butter (gf, v)	9
	Bailey's brûlée, shortbread biscuit (v)	9
	Chocolate pot, balsamic strawberries (gf, ve)	9
	Tart au citron, raspberry Chantilly cream (v)	9
	Iced chestnut & caramel parfait, clementine compote, amaretti crumb (v)	9
	Cheesecake of the week (v)	9
	Warm mince pie served with cream (v)	6
	Cheeseboard £4 supplement for set menu	13
	Black Cow cheddar, Monkey Chop Camembert and Dorset Blue Vinny served with crackers, grapes & chutney	
	3 scoops of ice cream or sorbet (gf, v)	7.5
	ice cream: vanilla, chocolate, strawberry, salted caramel, Christmas spice, chocolate orange, amaretto	
	vegan: vegan vanilla, vegan salted caramel	
	sorbet: mandarin orange, plum, raspberry or lemon	