



## December Menu

### WHILST YOU WAIT

Start off with our favourite gin this week with a Fever tree tonic from £5.40

Or a glass of Prosecco, individual 200ml serving (white or rose) £6.25

Santa's Sack ruby red ale £3.50 per pint

### TO NIBBLE

Artisan breads with oil & balsamic for dipping (V) £2.00

Marinated harlequin olives (V) £3.25

Mini red peppers stuffed with Feta (V) £3.25

### STARTERS

Curried parsnip & lentil soup with warm onion bread £5.95

Brie Wedges with red onion confit £5.95

Whipped blue cheese with mulled poached pears & candied walnuts £6.25

Wild rabbit terrine, spiced dates & toasted wobbler ale foccacia bread £6.95

Duck liver pate with red onion jelly, caramelised clementines & toast £6.50

Deep fried whitebait & tartare sauce £6.95

Smoked salmon scotch egg with hollandaise £7.25

### IDEAL TO SHARE

Whole baked Camembert with Shopwhyke honey & walnuts & toasted Wobbler ale foccacia (V) £9.50

Fish Platter, Smoked salmon, smoked mackerel, crispy squid, whitebait & beer battered haddock goujon with breads & tartare sauce £16.95

### MAIN COURSES

Beef Bourguignon with mustard mash, glazed carrots & parsnips £14.95

Sticky beer glazed ham hock, sweet potato puree & buttered kale £13.95

Turkey, bacon & ham roulade with a pork, sage & cranberry stuffing served with roasted potatoes, glazed carrots & parsnips & Brussel sprouts with bacon & chestnuts £16.95

Pan seared fillet of sea bass, with sun blushed tomato & potato cake, green beans & pesto £15.95

Arancini with chestnuts, sage & cranberry & celeriac puree £13.95 (V)

Confit goose leg with carrot & caraway 'spaghetti', fondant potato & juniper jus £16.95

10oz Rib Eye steak with Garlic Portobello Mushroom, roasted tomato & Gribble hand cut chips £19.95

Peppercorn or blue cheese sauce £2.50

## DESSERTS

Classic creme brûlée with Christmas spiced caramel topping & cinnamon shortbread £6.00

Baked Alaska Gribble style; Wobbler ale & chocolate cake & Wobbler ale ice cream surrounded by meringue £6.00

Layers of chocolate chocolate sponge, chocolate mousse & chocolate ganache £6.00

Christmas pudding with brandy butter £6.00

Mulled fruit trifle £6.00

Gribble homemade ice creams with fruit coulis & tuille biscuit - 1 scoop ...£2.50, 2 scoops ...£4.50

Vanilla, chocolate, coffee, raspberry ripple, honeycomb, honey & stem ginger or Wobbler ale ice cream, Lemon, mango or raspberry sorbet

English cheese & biscuits with Gribble ale chutney £7.95 ... add a glass of port £10.95

## GRIBBLE FAVOURITES

Belly of pork slow roasted for 4 hours in cider served with mash & creamed savoy cabbage & bacon, topped with crackling £15.25

Beer battered Haddock, Gribble chips & tartare sauce £13.95 - add mushy or garden peas £1.50

Venison & red wine sausages with creamy mash & red currant jus & crispy shallots £12.50

8oz steak burger topped with red onion confit & cheddar served on a brioche bun, lettuce, tomato & gherkin & Gribble chips £12.50

Lentil & bean burger with red onion confit & goats cheese served on a brioche bun, lettuce, tomato, gherkin & Gribble chips £12.50 (This burger is gluten free ask for Gluten free bun) (V)

Naked burger; one of our tasty burgers, served in just the same way but without the bun or chips, but a seasonal salad instead £12.50

Add bacon, mushroom or fried egg to your burger £1.50

## GRIBBLE BEER BITES

Ideal with a Gribble Ale Taster Tray 3 1/3 £4.00 OR 6 1/3 pints £8.00

Pork & chutney sausage roll £4.00

Brie Wedges with red onion confit £5.95

Beef chilli with chips topped with cheese £7.25

Beer battered onion rings £3.00

Deep fried whitebait & tartare sauce £6.95

Macaroni cheese & garlic bread £6.50

4oz steak burger, cheddar & onion relish served on a brioche bun with a few chips £6.95

Haddock goujons & chips with tartare sauce £7.25

## SAUSAGE PLATTER

Honey & mustard glazed sausages, pork sausage roll, deep fried Brie wedge & red onion confit £10.95

Kind regards,  
The Gribble Inn Team