



Brasserie Menu

Sharing Plates

Bread Selection & Olives, Feta Cheese, Balsamic & Houmous £5.95/£9.00 (v)

Fish Platter – Oak Smoked Salmon, Brixham Crevettes, Smoked Trout Paté & House Bread £10.50/£15.95

Stirrups Famous Nachos – Cheddar, Homemade Guacamole, Salsa & Sour Cream £7.00/£12.00 (v)

(Fixed Price Option: 2 courses – £23.00 / 3 courses – £27.50)

Starters

Roast Tomato, Pepper & Lemongrass Soup £6.50 (Gf – Gluten Free Bread)

Chicken & Gressingham Duck Terrine, Picallili, Toasted House Bread £8.50

Stirrups Classic Prawn Cocktail, Melba Toast £8.50

Sweet Potato, Cashew & Apricot Chutney Tart £7.50 (ve) (Gf)

Festive Mains

Roast British Turkey, Chestnut Stuffing, Turkey Gravy & all the Trimmings £17.00

Roasted Lamb Rump, Cauliflower Puree, Dauphinoise Potato, Confit Pepper & Red Wine Jus £19.00 (Gf)

Maple Brined & Braised Beef Brisket, Oyster Emulsion, Roast Potatoes, Runner Beans £18.00 (Gf)

Pan Seared Sea Bass, Turmeric Potato, Green Beans, Baby Carrot, Beurre Blanc £17.50 (Gf)

Three Nut Roast, Chimichurri Sauce £16.50 (ve)

Classics

Proper Fish & Chips – Fresh Atlantic Cod, Steak Cut Chips, Tartar Sauce, Mushy Peas £15.50

Stirrups Homemade Beef Burger, Toasted Brioche Bun, Cheddar & Bacon, Frites £14.50

Breaded Scampi, Chips, Salad Garnish £12.50

Nasi Goreng with Fried Egg – Chicken £13.95 (Gf), Vegetable £10.95 (v) (Gf), King Prawn £16.50 (Gf)

Free Range Chicken Caesar Salad, Cos Lettuce, Croutons, Anchovies, Egg, Bacon, Parmesan £13.50

Cajun Salmon Nicoise, Green Beans, Olives, Tomatoes, Boiled Egg, Red Onions, Baby Potatoes £13.50 (Gf)

Thai Green Chicken Curry with Steamed Rice £14.50 (Gf)

10 o/z 28 Day Aged Ribeye Steak, Frites, Sauteed Mushrooms, Peppercorn Sauce £26.50 (Gf)

Homemade Vegan Pie, New Potatoes, Confit Pepper, Gravy (ve) £14.95

Ciabattas: Turkey Club with Bacon & Cheddar £7.95, Berkshire Cooked Ham & Mature Cheddar £7.95

Goats Cheese, Roasted Pepper & Walnut Pesto £7.95 (v) (Add Frites for £1.00)

Sides – £3.95 (v) (All Dishes excluding Bread, Chips & Frites are Gf)

Buttered New Potatoes • Frites • Steak Cut Chips • Mixed Salad • Mixed Vegetables • Chilli & Garlic Broccoli • Garlic Bread • Bread Selection



Festive Dinner Menu

(Fixed Price Option: 2 courses – £23.00 / 3 courses – £27.50)

Puddings

Warm Individual Christmas Pudding, Warm Brandy Sauce £6.95 (v)

Lemon Tart, Lemon Curd & Crème Fraiche £6.95

Caramel Crème Brulée, Oatmeal Biscuit £6.95 (v)

Homemade Chocolate Brownie, Orange Sorbet, Toasted Nuts
& Fruits £6.95 (ve)

Raspberry Bakewell Tart, Vanilla Ice Cream, Raspberry Sauce £6.95 (v)

Selection of Ice Creams & Sorbets £6.00 (v) (Gf)

Cheese & Biscuits:

Selection of British Cheese & Biscuits £8.50 (v)

Dessert Wine:

La Playa Late Harvest, Colchagua Valley 2013

125ml – £6.20 / Half Bottle £18.50

Coffee

Liquor Coffee (Baileys, Jamesons, Tia Maria) £4.80

Floater Coffee £3.50

Latte / Cappuccino Flat White/ Espresso £3.00

Double Espresso £3.50

We also hold a large selection of Liqueurs – please ask your server for details.

Vegetarian = (v). Vat is included at the prevailing rate. Please let us know if you have any dietary requirements. – a full list of Allergens can be provided upon request. A discretionary service charge of 10% will be added to tables of 8 guests and over.