



Two Courses £23 Three Courses £26

Starters

Curried Cauliflower & Apple Soup, Homemade Bread & Butter

Crispy Breaded Camembert, Pear, Apple & Fig Chutney, Pickled Walnut Salad

Duck Liver & Orange Parfait, Homemade Bread, Roasted Grapes

Smoked Trout, Clementine & Fennel Salad, Dill Crème Fraiche

Parsnip, Bechamel & Gruyère Croquette, Red Onion Chutney

Mains

Maple & Mustard Glazed Ham Hock, Leek Mash, Pickled Red Cabbage & Red Wine Gravy

Mushroom, Cranberry, Lentil & Roasted Squash Filo Wellington, Lemon & Herb Roast Potatoes
Roast Root Vegetables & Red Wine Gravy

Roast Turkey Breast, Lemon & Herb Roast Potatoes, Roast Root Vegetables
Buttered Brussel Sprouts, Stuffing, Cranberry Sauce & Red Wine Gravy

Stoppard's 7oz Rump Steak, Mushrooms & Onions, Skinny Fries & Peas, Pepper Sauce
(Steak £2.50 Supplement)

The Waggon's Twice Baked Gruyère Cheese Soufflé, Mushroom Sauce, Fries & Salad

Stout Braised Blade of Beef, Bourguignon Sauce, Dauphinoise Potatoes & Buttered Brussel Sprouts

Waggon's Steak or Crispy Chicken Burger, Onion Slaw, Dill Pickles
Barbecue Sauce & Chips (Add Bacon & Cheese £1)

Pan-fried Seabass, Pickled Mushroom, Potato Gnocchi, Spinach & Lemon Butter Sauce
(Fish £2.00 Supplement)

Beer Battered Haddock & Chips, Chunky Tartar Sauce & Minted Mushy Peas

Side Orders

Mixed Seasonal Vegetables £3.50 · Beer Battered Onion Rings £3.50
Hand Cut Chunky Chips £3.50 · House Dressed Salad £3.00 · Fries £3.00

Please note set menu prices are per person. If choosing a one course meal this will be charged individually so prices may vary. All our products are locally sourced whenever possible. All food is freshly prepared to order so your patience is appreciated. If you have any allergies or dietary requirements, please let us know and we will do our best to adapt the menu to your needs.