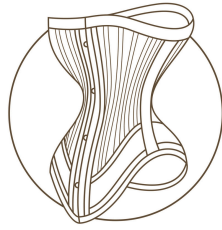


Nibbles

Nocerella Olives GF, V, VE	£5.00
Spiced Candied Pecans GF, V, VE	£3.00
Smoked Almonds GF, V, VE	£3.00
Sourdough & House Flavoured Butter	£4.00
Crispy Corn, Chilli Salt GF, V, VEA	£5.00
Triple Cooked Chips GF, V, VE	£4.95
Parmesan & Truffle Chips GF, V	£6.00

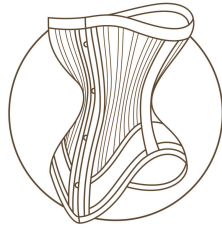
Starters

Roasted Butternut Squash Soup GF V VEA Toasted seeds, rapeseed oil & smoked paprika	£8.00
Whipped Camembert GFA V Truffle honey, fig chutney, warm sourdough	£11.00
Machine Inn Pastrami Cured Salmon GF Charred grapefruit, avocado, lime & multiseed cracker	£10.00
Confit Chicken, Black Pudding & Tarragon Terrine Date ketchup, pepperdrops, warm sourdough	£9.00
Charcuterie Plate GFA Bresaola, chorizo, prosciutto, Milano salami, grain mustard, pickles, warm sourdough	£10.95



Mains

Norfolk Bronze Turkey Ballotine GF	£24.95
Cranberry stuffing, fondant potato, celeriac purée, roasted sprouts & red wine gravy	
Guinness Braised Beef Blade	£24.95
Creamed potato, heritage carrots, pak choi & savoury winter crumble	
Miso Glazed Duck Breast GFA	£26.95
Duck fat fondant potato, duck leg bon bon, sour beetroot purée & baby beetroot	
Pan Roasted Sea Trout GF	£22.95
Crushed new potatoes, creamed leeks, sea herbs, vermouth sauce	
Cauliflower Steak GF, V, VE	£18.00
Roasted cauliflower, black garlic, pickles, herbs, smoked almond	
Heritage Beetroot Wellington V	£20.00
Roasted garlic cream sauce, apple, herbs & chive oil	
Machine Inn Steak Burger	£18.50
Smoked cheddar, bacon jam, pickles, triple cooked chips	
Traditional Fish & Chips GF	£18.00
Crushed peas, tartare sauce, triple cooked chips, lemon	



Sides

Purple Sprouting Broccoli with Smoked Almond & Basil Pesto V, VE, GF	£4.95
Roasted Sprouts with Sage & Chestnuts V, VEA, GF	£4.95
Triple Cooked Chips GF, V, VE	£4.95
Parmesan & Truffle Chips GF	£6.00
Pigs in Blankets Glazed in Honey	£5.00

Desserts

Mulled Wine Crème Brûlée V, GFA	£8.00
Vanilla sable	
Black Forest Chocolate Fondant V	£8.00
Cocoa nib tuile, amaretto & black cherry ice cream	
White Chocolate Baked Cheesecake V, GF	£8.00
Burnt Apple, vanilla seed ice cream, cinnamon crumb	
Traditional Christmas Pudding	£9.00
Brandy custard, rum & raisin ice cream, redcurrants	
Coconut Pannacotta V, GFA, VE	£8.00
Rum soaked pineapple, lime, toasted coconut & ginger nut	
British Cheeses	£12.00
Artisan crackers, traditional garnishes	



GF - Gluten free GFA - Gluten free Adaptable V - Vegetarian VE - Vegan VEA - Vegan Adaptable
While we make every effort to separate allergens, we cannot guarantee that trace elements will not be present in our dishes.