



BOOK NOW

# DECEMBER

## MENU

A sharing board of homemade focaccia, served with olives, balsamic vinegar & olive oil, garlic & smoked salt butter 10

Herb de Provence marinated Kalamata olives 5

### STARTERS

Seasonal soup of the day with homemade roll 7.95

Local mixed game terrine & duck liver parfait,  
served with rhubarb jam & homemade bread 8.25

Classic FBI prawn & avocado cocktail served with granary bread 8.50

Lambton & Jackson Smoked Salmon, capers & local champagne pickled onions & Lemon 8.50

Red onion bhaji, chili sauce & a vegan mint raita 7.50

### MAINS

Roast turkey with all the trimmings 18

Classic fish & chips with garden peas, lemon & homemade tartare sauce 16.75

Pan roasted sea bream fillet, potato terrine and broccoli, served with a lemon  
and prawn beurre blanc 21.95

Hand carved off the bone ham, two eggs and homemade chips 15

Burnham Banger sausage & mash with roasted shallot,  
red wine gravy & seasonal vegetables 15

Pie of the day with seasonal vegetables 16.95

Market fish dish of the day  
*Please ask your server for today's dish*

Slow cooked beef, horseradish mash, glazed carrot and cabbage 18.95

Steak of the week with field mushroom, grilled tomato, onion rings & peppercorn sauce  
*Please ask your server for today's steak*

Roasted vegetable pithivier, onion and thyme jus. Served with roasted potatoes  
and seasonal vegetables 15.95

Vegetable & spinach massaman curry, served with basmati rice & poppadum's 14.95

If you have a food allergy, intolerance or sensitivity, please speak to our staff about the ingredients in our dishes when making your order. Thank you  
*Our chefs can tweak many of our dishes to cater for gluten free and vegan customers – please ask*

**PLEASE NOTE, WE'RE A CASHLESS PUB**  
We only accept card payments. It's faster, more secure and COVID-safe for you and our team.  
A 10% service charge is included for parties over 8 people.



## SANDWICHES

*Sandwiches are served on granary or white, with salad and crisps*

Cheese & chutney 6.50

Prawn Marie Rose 7.75

Bacon, brie & cranberry 8

Sausage & caramelised onion 7.50

Hummus, rocket & tomato 7

Ham & pickle 7.25

Homemade battered fish & homemade tartare sauce 8

Soup of the day and any half sandwich of choice 10

## LITTLE ONES

Homemade chicken nuggets, chips and beans 6.50

Homemade battered fish fingers & chips served with peas 6.50

Mac and cheese 6.50

Mini ham, eggs & chips 6.50

Burnham Banger sausage & chips served with beans 6.50

## DESSERTS

McClaren's Christmas pudding and brandy custard 7.95

Sticky toffee pudding served with black treacle sauce and vanilla ice cream 7.95

Black Forest trifle 7.95

Vanilla crème brûlée 7.25

Saffron Ice cream & sorbets

Ice creams, vanilla, strawberry, chocolate, caramel & rum and raisin,

Vegan vanilla Ice cream

Sorbet lemon, blackcurrant, raspberry & Prosecco 2.20 per scoop

FBI cheeseboard

A selection of specialty cheese 11

*Please ask your server for today's selection*

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