



The Nevill Crest & Gun ~ december daily menu

~ Sunday 30th November 2025 ~

Starters

- Roasted white onion and cider soup** thyme cream, warm seeded roll (v, gfa) 505 kcal 7.45
- Poached and smoked salmon rilette**, apple remoulade, seeded toast 346 kcal 9.95
- Beef, bacon, stout and thyme faggot**, parsnip purée, horseradish crumb (gf) 350 kcal 8.95
- Wild mushroom, shallot and tarragon suet pudding**, celeriac and truffle purée, red wine jus (vg, gf) 409 kcal 8.45
- Deep-fried Brie**, bramble chutney, roasted plum salad (v, gf) 403 kcal 8.95
- Tandoori king prawns**, mint yoghurt, mango, cucumber and coriander salad (gf) 307 kcal 9.35
- Chicken, apricot and tarragon terrine**, piccalilli, vegetable salad (gfa) 238 kcal 9.95

Nibbles

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| Crispy squid with sweet chilli mango 412 kcal 7.75 | Halloumi fries, spiced hot honey (v, gf) 616 kcal 7.75 |
| Pigs in blankets, gravy (gf) 423 kcal 7.95 | Black pudding chips, apple sauce (gf) 174 kcal 4.95 |
| Panisse chickpea fries, spicy tomato dip (vg) 299 kcal 5.95 | Korean BBQ banana blossom bao bun (vg) 254 kcal 7.25 |
| Crispy fish goujons, smoked paprika mayonnaise (gf) 352 kcal 7.95 | Lemon and herb chicken wings, aioli dip (gf) 781 kcal 7.95 |

Mains

- Roast turkey** with traditional accompaniments (gf) 1249 kcal 23.95
- Pan-fried trout fillet**, Parmentier potatoes, samphire, mussels and herb sauce (gf) 706 kcal 25.95
- Slow-roasted Gressingham duck leg**, thyme and garlic potato terrine, cherry jus (gf) 978 kcal 22.95
- Venison, Port, bacon and rosemary pie**, colcannon mash, bourguignon sauce (gf) 1139 kcal 19.95
- 8oz dry-aged sirloin steak**, peppercorn sauce, portobello mushroom, tomato, truffle and Parmesan fries (supplement £8.50) (gf) 1317 kcal 8.50
- Bavette "steak frites"** peppercorn sauce, watercress salad (served pink) (gf) 1314 kcal 23.95
- Crispy beef salad**, sweet chilli sauce, roasted cashew nuts (gf) 873 kcal 18.45
- Slow roasted duck cottage pie**, celeriac and potato mash, wilted greens (gf) 847 kcal 18.95
- Beer battered fish and chips**, mushy peas, tartare sauce (gf) 1278 kcal 18.45
- Crispy buttermilk chicken burger**, pancetta, garlic mayonnaise, slaw, fries 1260 kcal 18.45
- Lentil bolognese tagliatelle**, with black olive and tomato compote (vg) 1020 kcal 17.45
- Indian spiced cauliflower, basmati rice and squash hot pot** with toasted almonds, green beans (v) 364 kcal 17.45
- Braised shoulder of lamb**, dauphinoise potatoes, rosemary gravy (gf) 1283 kcal 26.95
- Buttercross farm pork and leek sausages**, buttered mash, onion gravy (gf) 946 kcal 18.45
- Salmon and smoked haddock fishcakes**, little gem, pea, broad bean, cucumber salad with soft herb and lemon mayo (gf) 808 kcal 17.95
- Steak burger**, beer onions, grilled pancetta, Monterey Jack, spiced tomato mayonnaise, fries 1380 kcal 18.45
- Add on BBQ pulled brisket 129 kcal 3.45

Sides

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| Garlic bread (v) 426 kcal 5.45 | Garlic bread, cheese (v) 634 kcal 5.95 | Truffle parmesan fries (gf) 450 kcal 6.95 |
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Chunky chips (vg, gf) 535kcal 4.95

Onion rings (gf) 289kcal 4.95

Honey Roasted Carrots (v, gf) 81kcal 4.45

Light Bites

Black bomber cheddar, balsamic onion and leek quiche, crème fraîche new potato salad (v, gf) 945 kcal 13.95

Walnut, pear and chicory tart, caramelised apple chutney, macadamia beignets (vg) 796 kcal 11.95

Hot turkey, bacon and brie ciabatta cranberry sauce 723 kcal 13.95

Open prawn sandwich, Marie Rose, rocket and cucumber salad (gfa) 528 kcal 10.95

Fillet steak sandwich, Dijon tarragon mayonnaise, balsamic onions, sun blush tomatoes, chips 924 kcal 16.95

Puddings & Cheese

Christmas pudding, brandy sauce (v, gf) 743 kcal 8.95

Black Forest Arctic slice, boozy cherries (v) 467 kcal 8.95

Toasted waffle, orange marmalade ice cream, clementine and dark chocolate sauce (v) 759 kcal 8.95

Tiramisu trifle, espresso, Tia Maria soaked sponge, mascarpone cream (v, gf) 555 kcal 8.95

Blackberry and apple crumble tart, mulled wine syrup, blackcurrant sorbet (vg, gf) 555 kcal 8.75

Triple chocolate brownie, chocolate sauce, vanilla ice cream (v, gf) 899 kcal 8.95

Sticky toffee pudding, toffee sauce, vanilla ice cream (v, gf) 652 kcal 8.75

Cheese, biscuits, quince, carrot and apricot chutney, grapes and celery, select from below (v) 474 kcal

Fourme d Ambert (gf) 87 kcal , Rosary goats' cheese (v, gf) 79 kcal , Barbers Vintage Cheddar (v, gf) 205 kcal ,

Isle of Wight Blue (v, gf) 84 kcal , Stinking Bishop (v, gf) 113 kcal

Five cheeses (v) 474 kcal 14.95 / Three cheeses (v) 308 kcal 12.95 / One cheese (v) 164 kcal 4.95

Cheshire Farm Ice Cream & Sorbet

Ice Creams and Sorbets; Vanilla (v, gf) 125 kcal , Chocolate (v, gf) 127 kcal , Strawberry (v, gf) 124 kcal , Honeycomb (v, gf) 137 kcal , Blackcurrant Sorbet (vg, gf) 68 kcal , Cherry Sorbet (vg, gf) 83 kcal , Lemon Sorbet (vg, gf) 74 kcal , Raspberry Sorbet (vg, gf) 68 kcal

One scoop (vg, gf) 2.95

Two scoops (vg, gf) 5.90

Three scoops (vg, gf) 8.75

Hot Drink & Small Pudding

Crumble topped mince pie, vanilla ice cream (v, gf) 363 kcal 9.25

Toasted waffle, orange marmalade ice cream, chocolate sauce (v) 496 kcal 9.25

Little Christmas pudding, brandy sauce (v, gf) 548 kcal 9.25

Black Forest Arctic slice, chocolate sauce, boozy cherries (v) 347 kcal 9.25

Triple chocolate brownie, vanilla ice cream, chocolate sauce (v, gf) 580 kcal 9.25

Sticky toffee pudding, vanilla ice cream (v, gf) 385 kcal 9.25

Hot Drinks

Americano (vg, gf) 4.10

Flat white (v, gf) 4.10

Cappuccino (v, gf) 4.10

Latte (v, gf) 4.10

Hot chocolate (v, gf) 4.45

Cafetière of coffee (v, gf) 4.10

Selection of tea (v, gf) 4.10

Espresso (vg, gf) 3.80

Double espresso (vg, gf) 4.10

Irish coffee (v, gf) 8.45



Additional Menu Information

We always advise you to speak to a member of crew if you have any food allergies or intolerances.

For calories and allergen information please scan this QR or ask a crew member for assistance.

Gluten Free - Where we offer gluten free dishes, controls are in place to ensure that dishes contain no more than 20 parts per million gluten; however, as we handle many allergens in our busy kitchens, we therefore cannot guarantee all traces of allergens are completely removed.

v - vegetarian, vg - vegan, gf - gluten free, gfa - gluten free adaptable, just ask.