

Festive Menu

Available 1st– 23rd December, Monday – Friday from 12 – 9pm.

(A full pre-order & £10 P/P deposit (non-refundable) will be required to secure the booking.

A discretional 10% Service charge will be added to the bill.

Starters

Bubble & Squeak Soup, Cheese & Chive Crouton, Stilton Focaccia (G,D,CE)

Mixed Beetroot & Sour Cream Tart, Rocket, Balsamic (SD,D)

Chicken & Wild Mushroom Pâté, White Truffle Oil, Toasted Breads (G,D,SD)

Breaded Whitebait, Tartar Sauce, Fresh Lemon (F,D,G)

(Gluten Free versions of these starters are available upon request)

Main Courses

Roast Turkey (G,SD,D,E)

Goose Fat Roast Potatoes, Cranberry & Thyme Stuffing, Pigs in Blankets, Red Wine Gravy, Seasonal Vegetables

Chestnut Stuffed Belly Pork (SD,D,MU)

Creamed Mustard Mash, Caramelised Apples, Cider Jus

Pan-Roasted Smoked Cod Loin (F,SD)

Pea Risotto, Crispy Kale

Seasonal Vegetable, Spinach & Chickpea Short-crust Pastry Parcel (G,SD,D)

Roasted New Potatoes, Cranberry Jus

8oz Sirloin Steak (£5 Supplement) (D)

Roasted Vine Tomatoes, Garlic Mushroom, Homemade Chips

(Gluten Free versions these Main Course are available upon request)

(All the above Main Courses served with Tenderstem Broccoli)

Homemade Desserts

Boozy Christmas pudding, Brandy Cream, Fresh Berries (G,E,D,SD)

Rum & Raisin Cheesecake, Homemade Chocolate Truffles (G,D,SD)

White Chocolate Brownie, Raspberry Ripple Ice Cream (G,E,D)

Selection of British Cheese, Grapes, Celery, Homemade Chutney, Biscuits (G,D,CE,SD)

(Gluten Free versions of these Desserts are available upon request)

2 Courses £22 3 Courses £29

ALLERGEN KEY

(N) Nuts (G) Gluten (CE) Celery (D) Dairy (MU) Mustard (MO) Molluscs (CR) Crustaceans

(F) Fish (SD) Sulphites (E) Egg (SO) Soya (SE) Sesame

When placing your order, please inform us if any person in your party has a food allergy or food intolerances and we will be happy accommodate where possible.