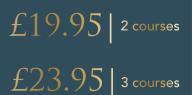
CHRISTMAS Festive Menu



Dishes marked with * are included in our 2 course and 3 course offer

Monday to Thursday | 12pm to 9pm

NIBBLES

Mixed breads, oil, balsamic and dukkah seeds 📀		£3.50
Homemade sausage and black pudding roll, homemade fruity brown sauce		£5.25
Mixed olives 🤨		£2.95
Beetroot and feta dip,toasted hazelnuts, flatbread 📴 cluten free options available		£4.95

STARTERS

Curried pumpkin soup, candid pumpkin seeds, chilli oil, sourdough* 🔞	£6.95
Venison croquettes, chestnut puree, pickled blackberries * @	£8.75
Smoked salmon, capers, shallots, chopped egg and truffle crème fraiche, crusty bread*	£9.50
Wild mushrooms, pickled walnuts, pecorino, micro rocket and toasted sourdough G Guten for	 £6.95
Queen scallop, prawn and clam gratin, dill and mascarpone sauce, crusty bread	£9.50
Duck terrine, salt baked beetroot salad, whipped ricotta, candid pumpkin seeds	£9.85

DESSERTS -

- Christmas pudding, brandy sauce, cranberry compote*
- Sticky toffee pudding, honeycomb, treacle toffee sauce, honeycomb ice cream*
- Chocolate tart, brandy and cherry compote, cherry sorbet*



Deep fried rice pudding, charred pineapple, vanilla

All £7.95

- ice cream, lemon sherbert Vanilla cheesecake, blackcurrant compote, cassis sorbet
- Cheeseboard with crackers, mini English muffin, apple and raisin chutney, candid walnuts



MAINS

Roasted turkey, pork stuffing, pigs in blankets, maple glazed carrots and parsnips, roast potatoes, cheese and pancetta baked sprouts, gravy* @	£17.95
Winter root vegetable pithivier, maple glazed carrot and parsnip, potato fondant, vegetarian gravy* 📀	£13.50
Pan roasted cod loin, fennel barigoule and sea greens	£21.95
Pan fried gnocchi, roasted pumpkin, hazelnut butter, crispy sage, parmesan crisp 📀	£15.95
Beef fillet, potato fondant, tender stem broccoli, stilton croquette, smoked onion puree, red wine jus, served medium rare @	£32.95
Pan fried rainbow trout, potato press, braised baby leeks, white wine and chive cream sauce, sea greens of	£19.95
CLASSICS	

CLASSICS

Double beef burger, streaky bacon, Welsh rarebit, tomato, gem, pretzel bun, slaw and fries* <i>G</i> e cluten free optices	£16.95			
Steak frites – flatiron, fries, watercress tarragon and pickled walnut salad	£23.95			
Battered haddock, hand cut chips, mushy peas and homemade tartar sauce* @	£19.95			
Pan fried seabass, brown shrimp butter, sautéed new £19.95 potatoes, sun blush tomato, spinach and samphire				
8oz sirloin, roast tomato, Guiness braised onions, rocket & parmesan salad, chips	£29.95			
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SIDES A	ll £4.50			
	Tender stem broccoli, hollandaise and toasted almonds @			
	Rocket and parmesan with a balsamic glaze 🚱			

All of our food is prepared in a kitchen where nuts, gluten and other allergens are present and our menu descriptions do not include all ingredients. If you have a food allergy, please let a member of the team know at time of ordering. Full allergen information is available on request.

