

# CHRISTMAS FESTIVE MENU

£19.95 | 2 courses

£23.95 | 3 courses

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** V
- Homemade sausage and black pudding roll, homemade fruity brown sauce **£5.25**
- Mixed olives **£2.95** VE
- Beetroot and feta dip, toasted hazelnuts, flatbread **£4.95** GF Gluten free options available

## STARTERS

- Curried pumpkin soup, candid pumpkin seeds, chilli oil, sourdough\* **£6.95** VE
- Venison croquettes, chestnut puree, pickled blackberries\* **£8.75** GF
- Smoked salmon, capers, shallots, chopped egg and truffle crème fraiche, crusty bread\* **£9.50**
- Wild mushrooms, pickled walnuts, pecorino, micro rocket and toasted sourdough **£6.95** V VE GF Gluten free options available
- 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 All £7.95

- 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 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** GF
- Winter root vegetable pithivier, maple glazed carrot and parsnip, potato fondant, vegetarian gravy\* **£13.50** V
- Pan roasted cod loin, fennel barigoule and sea greens **£21.95**
- Pan fried gnocchi, roasted pumpkin, hazelnut butter, crispy sage, parmesan crisp **£15.95** V
- Beef fillet, potato fondant, tender stem broccoli, stilton croquette, smoked onion puree, red wine jus, served medium rare **£32.95** GF
- Pan fried rainbow trout, potato press, braised baby leeks, white wine and chive cream sauce, sea greens **£19.95** GF

## CLASSICS

- Double beef burger, streaky bacon, Welsh rarebit, tomato, gem, pretzel bun, slaw and fries\* **£16.95** GF Gluten free options available
- 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** GF
- Pan fried seabass, brown shrimp butter, sautéed new potatoes, sun blush tomato, spinach and samphire **£19.95**
- 8oz sirloin, roast tomato, Guinness braised onions, rocket & parmesan salad, chips **£29.95**

## SIDES All £4.50

- Fries **£4.50** GF
- Roasted carrots and parsnips **£4.50**
- Hand cut chips **£4.50** GF
- Tender stem broccoli, hollandaise and toasted almonds **£4.50** GF
- Rocket and parmesan with a balsamic glaze **£4.50** GF



**V** Vegetarian

**VE** Vegan

**GF** Gluten free

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.

# VIEW

RESTAURANT

