

FESTIVE MENU

2 COURSES £31
3 COURSES £37

STARTERS

ANTIPASTI BOARD

£10.00

olives, toasted sourdough, mozzarella balls, harissa

CHICKEN & HAM HOCK TERRINE

£12.00

layered with apricot & spices, served
with toasted sourdough

SALMON GRAVLAX

£13.00

beetroot carpaccio, minted ricotta,
balsamic reduction

'NDUJA SPICED BEEF CROQUETTES

£12.00

horseradish mayo & watercress

PANKO CRUSTED BRIE

£12.00

cranberry sauce

PRAWN & CRAYFISH COCKTAIL

£13.00

juicy prawns, sweet crayfish, Marie
Rose sauce

WINTER BRUSCHETTA

£13.00

goat cheese, dehydrated tomatoes &
caramalised onion on toasted sourdough

CREAMY BUTTERNUT SOUP

£10.00

toasted sourdough (vegan soup available)

MAINS

ROAST TURKEY

£22.00

roasted vegetables, pigs in blankets,
Brussels with lardons, stuffing, gravy

BEEF BOURGUIGNON

£23.00

6 hour slow-cooked in red wine, mushrooms,
chantenay carrots, lardons, creamy mash

SLOW-COOKED PORK BELLY

£23.00

Hasselback potatoes, homemade apple
sauce, seasonal greens, gravy

PANCETTA WRAPPED COD FILLET

£24.00

bubble & squeak roastie, tender-
stem broccoli, hollandaise sauce

MUSHROOM AND TRUFFLE RISOTTO

£22.00

winter mushrooms, creamy
Arborio rice, truffle oil, parmesan

VEGETABLE WELLINGTON

£21.00

roasted vegetables, seasonal greens,
stuffing, gravy

CHRISTMAS CHEESEBURGER

£22.00

6oz beef patty, maple glazed bacon, lettuce,
onion chutney, gherkins, burger sauce

FISH & CHIPS

£23.00

daily delivered fresh fish, chips, mushy
peas, tartare sauce

PIE OF THE WEEK

£21.00

Choose from: steak & ale, chicken &
ham-hock or vegan mushroom

Creamy mash, seasonal greens, gravy

COURGETTE & BURRATA SALAD

£21.00

grilled courgette, fresh burrata,
dehydrated cherry tomato, homemade
pesto

SIDES

PIGS IN BLANKETS

£7.00

ROAST VEGGIES

£6.50

SIDE SALAD

£4.50

FRIES

£5.00

All food is prepared in a kitchen where allergens may be present. Please note we take every precaution to prevent cross-contamination, however, any product may contain trace levels of allergens. If you have a food allergy please speak to your server before placing an order. Although all efforts have been made to remove, the meat and fish produce we receive from local sources may contain bones, therefore we cannot guarantee 100% removal of bones.

A 10% discretionary service charge will be added to your bill.

CHRISTMAS PUDDINGS

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£10.00

brandy custard

STICKY TOFFEE PUDDING

£10.00

vanilla ice cream or custard

WINTER SPICED FRUIT CRUMBLE

£10.00

vanilla ice cream or custard

TRIPLE CHOCOLATE BROWNIE

£10.00

vanilla ice cream

ICE CREAM & SORBET

£9.00

THE CHOICE OF 3 SCOOPS PER SERVING

VANILLA | CHOCOLATE | STRAWBERRY | SALTED CARAMEL | RUM & RAISIN

BERRY SORBET | LEMON SORBET

HOT DRINKS

TEA

ENGLISH BREAKFAST

DECAF ENGLISH

BREAKFAST

EARL GREY

PEPPERMINT

GREEN

COFFEE

DOUBLE ESPRESSO

AMERICANO

LATTE

CAPPUCCINO

FLAT WHITE

HOT CHOCOLATE

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A discretionary 10% service charge will be added to all bills.