GLUTEN FREE FESTIVE MENU

2 COURSES £31
3 COURSES £37

PLEASE ADVISE YOUR SERVER OF ALL ALLERGENS WHEN ORDERING. SOME DISHES REQUIRE ADJUSTMENTS TO BE GLUTEN FREE.

STARTERS

ANTIPASTI BOARD *£10.00*
olives, 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

CREAMY BUTTERNUT SOUP *£10.00*
toasted sourdough (vegan soup available)

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

MAINS

ROAST TURKEY *£22.00*
roasted vegetables, pigs in blankets, Brussels with lardons, gravy

BEEF BOURGUIGNON *£23.00*
6 hour slow-cooked in red wine with 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 & TRUFFLE RISOTTO *£22.00*
winter mushrooms, creamy Arborio rice, truffle oil, parmesan

FISH & CHIPS *£23.00*
daily delivered fresh fish, chips, mushy peas, tartare sauce

MUSHROOM BOURGUIGNON PIE *£21.00*
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.

GLUTEN FREE CHRISTMAS PUDDINGS

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CHRISTMAS PUDDING *£10.00*
brandy custard

STICKY TOFFEE PUDDING *£10.00*
vanilla ice cream or custard

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.