

FESTIVE MENU

2 COURSE £35 | 3 COURSE £42

- TO START –

CURED SALMON FILLET

sweet soy glaze, pickled ginger, puffed rice, sesame dressing & Asian slaw (GF)

CHORIZO & MANCHEGO CROQUETTE

roasted red pepper relish, saffron & lemon aioli, dressed watercress

HONEY BAKED FIG & BALSAMIC ONION TART goats' cheese, fennel, smoked almonds, spiced orange & endive salad (V,

WILD MUSHROOM & CELERIAC SOUP truffle crème fraiche, root vegetable crisps & warm bread (V, VN*, GF*)

- MAINS -

ROASTED TURKEY BREAST

pork & sage stuffing, crispy bacon, maple roasted carrots, piccolo parsnips, duck fat roasted potatoes, garlic creamed Brussels sprouts, pig in blanket & rich roasting gravy. (GF*)

BEEF BRISKET

slow cooked with treacle & sea salt, crispy bacon, horseradish creamed potato, maple roasted parsnips, pickled baby carrots, fried shallots & port jus (GF)

SEARED HAKE SUPREME

buttered spinach, caper & olive oil crushed new potatoes, cauliflower velouté, tender broccoli, piccolo parsnips & dukkah filo crisp (GF*)

HASSLEBACK SQUASH, REDCURRANT GLAZE, STILTON, CHERVIL & CHESTNUT GREMOLATA

roasted potatoes, maple roasted carrots, piccolo parsnips, garlic creamed Brussels sprouts, pig in blanket & rich red wine gravy. (GF, V, VN*)

- DESSERTS -

BLACK FOREST CHEESECAKE mulled cherries, dark chocolate, cherry crumb & ice cream

CLEMENTINE & WHITE CHOCOLATE PANNACOTTA poached pear, white chocolate, gingerbread croutons (V, GF*)

CHOCOLATE & BAILEYS DELICE

cocoa sponge, espresso cream, peppermint macaron & mint chocolate ice cream

CHRISTMAS STICKY TOFFEE PUDDING salted caramel & cognac Anglaise, vanilla ice cream (V, VN*, GF*)

-ADDITIONAL SIDES —

THICK CUT CHIPS (GF, VN) 4.5

SKINNY FRIES (GF, VN) 4

SALT & PEPPER FRIES 5.5
tossed with peppers, spring onions & chillies (GF, VN)

TENDER STEM BROCCOLI 6
with chilli garlic & lemon butter (GF, V, VN*)

CREAMED POTATO (V, GF) 4

TOMATO, ONION & CUCUMBER SALAD 4

gem lettuce & shallot dressing (GF, VN)
GARLIC & ROSEMARY TOASTED FOCACCIA 6

with glazed mozzarella (V)
HONEY GLAZED PIGS IN BLANKETS 7
ROASTED POTATOES (GF, VN*) 4
MAPLE ROASTED CARROTS (GF, VN) 4

PORK & SAGE STUFFING 5

GARLIC CREAMED SPROUTS (GF, V, VN*) 4

(V) Vegetarian (VN*) denotes dishes which can be prepared vegan on request. (GF*) denotes dishes which can be prepared gluten free on request. Full allergen information is available on request. Please be aware that all our dishes are prepared in kitchens where nut and gluten are present. Menu descriptions do not always display all ingredients, as well as other allergens, therefore we cannot guarantee that any food is completely free from traces of allergens. Please ask a member of staff before ordering. All prices include VAT.





