FESTIVE MENU

2 courses | 23.5 per person (lunchtime only) 3 courses | 28.5 per person

Available from 23rd November - 28th December excl. Christmas Day & Boxing Day

STARTERS

Spiced Parsnip, Chestnut & Cranberry Soup, crusty bread [ve] Chilli Roasted Butternut Squash & Walnut Bruschetta, caramelised red onion & balsamic glaze [gf] [ve] [n] Chicken Liver Pâté, shallot thyme marmalade & sourdough thins [n] Flaked Smoked Mackerel, celeriac & horseradish cream. chilli pickled onions & dill oil [gf]

MAINS

Confit Duck Leg, garlic potato cake, kale, crispy soba noodles, port & pancetta jus [n]

Herb Crusted Fillet of Roast Hake, tomato butter bean stew & crusty warm bread

Traditional Roast Turkey, sage & lemon thyme stuffing, garlic & thyme roasties, roasted carrots, parsnips & brussels sprouts, pigs in blankets, bread sauce & gravy

Butternut Squash & Lentil Filo Pie. kale pesto, sage & lemon thyme stuffing, garlic & thyme roasties & roasted root vegetables [ve] [n]

8oz Flat Iron Steak, field mushroom, roasted vine tomatoes, seasoned fries & a choice of béarnaise or peppercorn sauce [supplement. +4]

DESSERTS

to pre-order

your wine

Traditional Christmas Pudding, orange brandy custard [n] Chocolate Salted Caramel Profiteroles, hazelnut brittle in Vanilla & Coconut Rice Pudding, ginger dunkers [ve] [n] [gf] White Chocolate & Cranberry Bread & Butter Pudding, caramelised oranges & custard

£10pp deposit (including kids) required to confirm the table. Pre-orders for all Festive Menu bookings are required seven days in advance of booking.

Please ask a member of the team for additional gluten free options. Allergies? For the ingredients in each one of our dishes, please ask to see our Allergen Matrix. Wheat & nuts are used daily in our kitchen. If you have a food allergy or intolerance, please speak to a member of the team before you order your food or drinks. [ve] vegan | [v] vegetarian | [gf] gluten free | [n] contains nuts or may contain traces of nuts

Celebrating with little ones?

