

Christmas Specials...

AVAILABLE NOVEMBER 20TH - JANUARY 1ST

Main Only - £22.95 | Two Courses - £28.95 | Three Courses - £34.95

TO START

Pulled Pork Croquettes

served with an apple purée.

Charcuterie Plate

a selection of cured hams, mature Cheddar cheese, sweet pickled onion, spiced apricot and cranberry chutney, celery and gherkins.

Beetroot Hummus

with olive oil, warm bread and vegetable crudités. V | VG

Smoked Salmon & King Prawns

served on toasted bread with cream cheese and a horseradish dressing.

Parsnip & Apple Soup

served with parsnip crisps and warm bread. V

MAINS

Festive Beef Burger

an 8oz beef burger topped with braised brisket, streaky smoked bacon, Bourbon glaze and cheese, in a bun with lettuce and tomato. Served with fries and onion rings.

Slow Braised Beef

with a rich red wine and streaky bacon gravy, celeriac mash, red cabbage, and honey-roasted carrots and parsnips.

Lemon & Dill Crusted Cod

served on celeriac mash, with a white wine and cream parsley sauce, roasted red onion and carrots.

Roast Turkey & Honey-Roast Gammon

with beef dripping roast potatoes, honey-roast carrots and parsnips, pigs in blankets, sprouts, Yorkshire pudding and a rich gravy.

Roast Vegetable Tart

with pan-fried kale and garlic sprouts, topped with truffle oil. V | VG | GF

TO FINISH

Christmas Pudding

served with Brandy custard. V

Sticky Toffee Pudding

with toffee sauce and ice cream. V

Lemon Tart

served with a fruit compote and lemon ice cream. V

V = vegetarian | VG = vegan | VGA = vegan option available | GF = gluten free | GFA = gluten free option available