



FESTIVE MENU

2 Course £21.00 | 3 Course £25.00

Mon-Sat
22nd Nov - 30th Dec

Leek & Potato Soup

Focaccia V VGA GFA

Braised Leeks

Goats Cheese, Onions, Hazelnuts V VGA GFA

Smoked Salmon

Mango, Orange, Chilli GFA

Chicken Liver Pate

Brioche, Crispy Kale

Pigs In Blankets

Honey Mustard GFA

Heritage Beetroot

Red Onion, Fennel VG GF



Roast Turkey Breast

Root Veg Mash , Roasted New Potatoes, Brussels
Pig In Blanket, Pork Stuffing GFA
(Swap To A Vegan Nut Roast VGA)

Seabass

Chorizo & White Bean Cassale,
Basil GFA

Braised Beef

Horseradish Mash, Roasted Carrots,
Mushrooms GFA

Cauliflower & Crispy Caper Pasta

Breadcrumbs, Sorrell V VGA

Pork, Stuffing & Cranberry Pie

Mash, Seasonal Greens, Gravy

8oz Denver Steak (+£5.00)

Hand Cut Chips, Flat Mushroom,
Grilled Tomato, Watercress GF



Granny B's Christmas Pudding

Brandy Sauce V GFA VGA

Lemon Brulee Tart

Blackberries, Creme Fraiche V

Gingerbread Cheesecake

Honeycomb Ice Cream V

Sticky Toffee Pudding

Spiced Caramel Sauce, Ice Cream V VGA GFA

