



FESTIVE MENU

TWO COURSE £29.95 | THREE COURSE £32.95

** TO START BREAD ROLLS & BUTTER **

STARTERS

Soup of The Day (G)
chives, toasted sourdough bread

Smoked Salmon & Crab Salad
toasted crostini and baby watercress

Duck Terrine
plum chutney and toasted sourdough and butter

MAINS

Maple-Glazed Turkey (G)
roasted potatoes, Yorkshire pudding, roasted root vegetables and sautéed vegetables

Roasted British Beef
roasted potatoes, Yorkshire pudding, roasted root vegetables and sautéed vegetables

Grill Miso & Honey-Glazed Salmon
crushed garlic, new potatoes, charred tenderstem broccoli, white wine & clam sauce

Jackfruit & Lentil Wellington (V)
roasted potatoes, sautéed greens

DESSERTS

Christmas Pudding
w/ brandy anglaise

Sticky Toffee Pudding
toffee sauce and vanilla ice cream

Crème Brûlée
shortbread and brandy-soaked berries

SIDES – £4.95

Pigs in Blankets

Sautéed Greens

Truffled Cauliflower Cheese

FROM 1st NOVEMBER TO 23RD DECEMBER
(MUST BOOK THROUGH FESTIVE BOOKING LINK)

(PLEASE ASK FOR OPTIONS) V = Vegetarian options available | VE = Vegan options available | G = Gluten-free options available. Please ask a member of staff for details. All dishes may contain nuts, nut derivatives or other allergens. Please inform a member of staff of any food allergies, intolerances or dietary requirements before ordering.

* An 8% Service charge will be added to your bill