



FESTIVE MENU

2 courses £32.50

3 courses £39.00



Loyalty offer
3 courses for 2
27th November - 17th December
Monday - Thursday

STARTERS

Ginger & cinnamon duck pâté served with micro herbs, orange salad, toasted sourdough and pickled vegetables (GFa)

Cured salmon with pickled heritage beetroot, brown crab mousse, beetroot & balsamic chutney and warm bread (GFa)

Carrot & ginger soup with warm bread and orange infused butter (GFa) (VEa)

Wild mushroom & truffle arancini with a roasted pepper velouté and micro herbs (GF) (VE)

Venison & blue cheese croquette with a chorizo emulsion, served with rocket salad and chorizo crumbs (GFa)

MAINS

Roast turkey with braised red cabbage, Brussels sprouts, maple-glazed carrots and parsnips, duck fat & herb roasted potatoes, sausagemeat & cranberry stuffing, pigs in blankets and gravy (GFa)

Slow-cooked beef shin with potato purée, sautéed kale, roast carrots, pickled cabbage and gravy (GF)

Pan-fried hake with smoked paprika butterbean purée, white wine & charred courgette sauce, grilled broccoli and crispy capers (GF)

Sweet potato & chickpea tagine with harissa roasted aubergine, crispy tofu, quinoa rocket & pomegranate salad (VE) (GFa)

Slow-cooked ossobuco with roast pumpkin & saffron risotto, parsnip crisps and spiced herb salsa (GF)

DESSERTS

Christmas pudding served with brandy crème anglaise (GFa) (V)

Cheese board with artisan biscuits, honeyed walnuts, grapes and red onion & blueberry chutney (GFa) (V)
Supplement £3

Steamed ginger pudding served with banoffee sauce and coconut ice cream (V)

Apple & strawberry strudel served with vegan vanilla ice cream and raspberry coulis (VE)

Pavlova with a winter berry compote, matcha Chantilly cream, orange sorbet and berry coulis (GF) (V)

If you have an allergy or intolerance, please speak to a team member before you order food or drink.
(V) dishes are suitable for a vegetarian diet. (VE) dishes are suitable for a plant-based diet. (VEa) dishes can be adapted to suit a plant-based diet. (GFa) dishes that can be adapted to suit a gluten-free diet. (GF) 'gluten free' - describes foods that contain gluten at a level of no more than 20 parts per million (ppm). Our processes for making gluten-free dishes have been accredited by Coeliac UK.
All prices are inclusive of VAT at 20%

