

December menu

2 course @ £29.50 3 courses @ £34.50

Wednesday – Saturday Lunch 12.00 – 2.15pm, Wednesday – Thursday Dinner 5.00 – 8.00pm
from 4th – 31st December inclusive

Celeriac soup (v)
apple & chive oil

Citrus cured salmon (c)
passion fruit, radish, dill

Pork shoulder pate
heritage piccalilli, toasted brioche, mustard frill
(c) bread available

Cajun spiced cauliflower pakoras (c) (ve)
sriracha glaze, garlic and herb dipping sauce

Roast turkey
traditional accompaniments
(c) – available without stuffing & pigs in blankets

Braised beef cheek (c)
creamed potato, bourguignon garnish

Pan fried cod (c)
crushed potatoes, tenderstem broccoli, mussel sauce

Mushroom bourguignon (ve) (c)
basmati rice, spinach

Christmas pudding (n)(v)
brandy sauce

Apple tart tatin (v)
vanilla ice cream (please allow approx 10min)

Biscoff cheesecake (ve)

Selection of cheese £2.00 supplement
chutney, crackers
(c) – available with oat cakes

Mince pie

PLEASE MAKE STAFF AWARE OF ANY ALLERGY, INTOLERANCE OR SENSITIVITY BEFORE ORDERING

V = VEGETARIAN N = CONTAINS NUTS C = SUITABLE FOR CELIAC'S VE = VEGAN