

STARTERS

Hummus, crispy roasted chickpeas, warm garlic & rosemary homemade flatbread (vg)

Honey Baked Goat's Cheese, mixed nut crumb, roasted fig jam (gf)

Ham Hock Croquettes, poached pear & cranberry relish

Smoked Haddock Scotch Egg, chunky tartare sauce (v)

MAINS

Turkey Breast Ballotine, stuffed with cranberry, chestnut, sage & sausage meat, wrapped in bacon. Served with goose fat roast potatoes, root veg and sautéed sprouts (gf*)

Slow Braised Beef Short Ribs, port wine sauce, horseradish mash, roasted root vegetables & sautéed sprouts (gf*)

Cod Loin, tomato fondue, herb crumb. Lemon, parmesan crispy potatoes, buttered greens (gf*)

Root Vegetable Tatin, candied nuts & blue cheese.

Garlic crispy potatoes (v)(vg*)

PUDDINGS

Gingerbread & Orange Creme Brûlée (gf)

Christmas Spiced Sticky Toffee Pudding, butterscotch sauce, clotted cream ice cream

Millionaires Chocolate & Caramel Tart, chantilly cream

Cinnamon Apple & Plum cobbler, custard (gf*) (vg*)

CHRISTMAS COCKTAIL MENU AVAILABLE

AVAILABLE WED-SAT LUNCH & EVENING. DEC 1ST - 23RD 2 COURSES £21.50 / 3 COURSES £27.50

PRE-ORDER & DEPOSIT REQUIRED FOR TABLES OF 8+