

3 COURSES FROM £32.95

STARTERS

KING PRAWN COCKTAIL

A tower of smoked salmon pâté, king prawns & spicy avo salad

SPICED PARSNIP & CELERIAC SOUP (Vg)

Topped with crème fraîche, croutons & toasted pumpkin seeds

PORK & CAPERBERRY RILLETTE

Served with house pickles, cranberries & toasted flatbread

ROAST BEETROOT, CRANBERRY & APPLE SALAD (Vg)

With whipped vegan feta & date molasses

MAINS

PANCETTA WRAPPED TURKEY

With Cumberland stuffing & served with a pig in blanket, roast potatoes, seasonal greens, maple and thyme roasted root veg & red wine gravy

SALMON & SAFFRON

Pan fried salmon with saffron & lemon cream sauce, buttered spinach & chive mash

SIRLOINLY THIS CHRISTMAS SUPPLEMENT 4.00
8oz sirloin steak, with creamy pink peppercorn sauce & skin on rosemary fries

SANTA'S BURGER STACK

Stacked with sausage patties, streaky bacon, cranberry ketchup, sage & onion mayo & crispy fried onions. Served with rosemary fries & a pan of truffle gravy for dunking

GIVE IT SOME WELLY (Vg)

Plant-based wellington filled with cranberry, apricot & orange stuffing. Wrapped in puff pastry & served with seasonal greens, roast squash & gravy

DESSERTS

STICKY TOFFEE PUDDING (V)

Warmed with salted caramel sauce & clotted cream ice cream

BLACK FOREST CHOCOLATE TART (Vg)

Black cherry compote, kirsch & vegan crème fraîche

WHITE CHOCOLATE SNOWBALL (V)

Layered with brownie pieces, mandarin, white chocolate mousse & Cointreau

OGLESHIELD CHEESE & OATCAKES

Oglesfield, oatcakes, apple & roast onion chutney

SIDES

PIGS IN BLANKETS

With cranberry sauce

5.25

ROAST POTATOES (Vg)

Golden & crispy

3.95

ROASTED ROOT VEGETABLES (Vg)

Glazed in maple & thyme

3.95

SEASONAL GREENS & ROAST SQUASH (Vg)

Topped with toasted seeds & cranberries

3.95



FOR ALLERGEN & NUTRITIONAL INFO PLEASE SCAN QR CODE

Always inform us of any allergies before placing your order, not all ingredients are listed. Detailed allergen information is available via the QR code. We cannot guarantee the total absence of allergens. Burgers cooked medium carry a higher risk of food poisoning. Unlike a steak, a burger needs to be cooked through to reduce that risk. The FSA recommends that children, pregnant women and anyone with a weaker immune system have their burgers well done. Avoiding Gluten? Please ask to see our menu. (V) vegetarian (Vg) vegan (N) nuts