



CHRISTMAS SET MENU

Monday - Wednesday | 2 courses £33.00 | 3 courses £39.50
Thursday - Saturday | £39.50

STARTERS

Roasted Celeriac Soup homemade bread, vegetable crisps (vg, gfo)

Cured Salmon compressed cucumber, dill crème fraiche, pickled fennel, beetroot (gf, dfo)

Baked Brie honey, rosemary, focaccia (v, gfo)

Duck Parcel smacked cucumber, sesame & chilli

MAINS

Roast Turkey roast potatoes, brussels sprouts, buttered greens, sage & onion stuffing, roast carrots, pigs in blankets, gravy (dfo, gfo)

Mushroom & Leek Wellington spinach, gravy, braised red cabbage, brussels sprouts (vg)

Slowed Cooked Blade of Beef buttered cavolo nero, herb mash, chimichurri (gf, dfo)

Coley Fillet new potato, dill sauce, samphire, mussels (gf)

Beef & Ale Pie mash potatoes, buttered greens, gravy

DESSERTS

Treacle Tart brandy custard (v)

Spiced Apple Crumble rum & raisin ice cream (v)

Chocolate Delice black cherry gel, salted caramel ice cream (vg, gf, n)

Sticky Toffee Pudding butterscotch sauce, vanilla ice cream (v, gf)

