



FESTIVE FEASTING

MONDAY - THURSDAY LUNCH & DINNER
2 COURSES £25.00 | 3 COURSES £30.00



STARTER

SALMON GRAVLAX, SHRIMP & MANGO CHILLI SALSA (GF)

GLAZED FIGS, VEGAN FETA, BABY BEETROOT,
BALSAMIC RED ONION & CARAMELISED WALNUTS (VE/GF)

SPICED PARSNIP & CARROT SOUP, TOASTED PUMPKIN SEEDS, HONEY CREAM (V/GF)

CHICKEN & PISTACHIO TERRINE, TARRAGON MAYONNAISE, SOURDOUGH

MAINS

TURKEY WRAPPED IN STREAKY BACON,
CHESTNUT & CRANBERRY STUFFING & GRAVY (GF)

FISH & CHIPS, PEAS, TARTAR SAUCE

ROAST PORK LOIN, POACHED PEAR, CIDER SAUCE (GF)

WILD MUSHROOM & THREE NUT ROAST, CRANBERRY RELISH, GRAVY (V)

DESSERTS

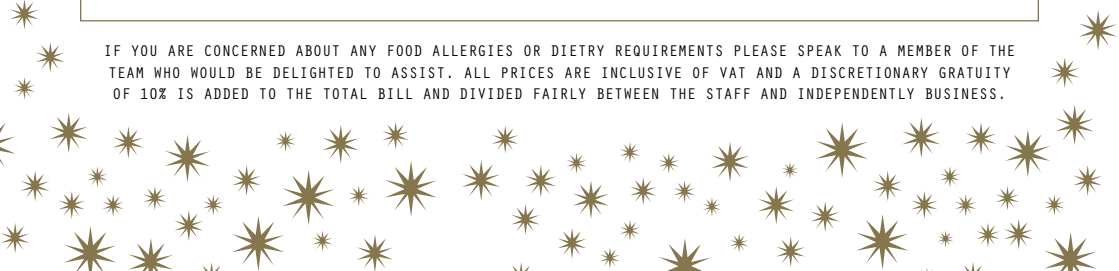
SOUR CHERRY CHEESECAKE, CRÈME FRAICHE, TOASTED ALMONDS (V)

DARK CHOCOLATE & MANDARIN TART, CLOTTED CREAM, ORANGE PURÉE (V)

CHRISTMAS PUDDING, RUM BUTTER, BRANDY CREAM (V)

WINTER BERRY & SLOE GIN JELLY, PEAR SORBET, CANDIED WALNUTS (V)

(V) VEGETARIAN | (VE) VEGAN | (GF) GLUTEN FREE



IF YOU ARE CONCERNED ABOUT ANY FOOD ALLERGIES OR DIETRY REQUIREMENTS PLEASE SPEAK TO A MEMBER OF THE TEAM WHO WOULD BE DELIGHTED TO ASSIST. ALL PRICES ARE INCLUSIVE OF VAT AND A DISCRETIONARY GRATUITY OF 10% IS ADDED TO THE TOTAL BILL AND DIVIDED FAIRLY BETWEEN THE STAFF AND INDEPENDENTLY BUSINESS.