

3 COURSES £30.75Pre-booking required

STARTERS

Roasted Cauliflower & Truffle Soup v·vEA·GFA toasted hazelnuts, butter, butter, sourdough

Chicken & Ham Hock Terrine piccalilli, ciabatta toast

Halloumi Fries v · GF

garlic yoghurt, pomegranate, parsley & mint

Crispy Squid

paprika, spring onion, chilli, aïoli, lime

Crispy Pork Belly Bites

thai chilli honey, spring onion, chilli, sesame seeds

MAINS

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips, thyme-roasted carrots, Brussels sprouts, pigs-in-blankets, red wine gravy

Fish & Chunky Chips GF

North Sea haddock, tartare sauce, choice of garden peas or mushy peas

24-hour Cooked Beef Bourguignon

mashed potato, curly kale, crispy onions

Double-stacked Pair of 3oz beef Patties

toasted brioche bun, burger cheese, lettuce, tomato, gherkin, burger sauce, skin-on fries

Pan-fried Cod Fillet

crushed skin-on potatoes, tenderstem broccoli, lobster & white wine sauce

Butternut Squash, Lentil & Almond Wellington VE

roast potatoes, thyme-roasted carrots, Brussels sprouts, caramelised onion gravy

DESSERTS

Christmas Pudding v · VEA

custard or brandy sauce

Sticky Toffee Pudding v

clotted cream, salted caramel sauce

Vegan Chocolate, Vanilla & Cherry Cheesecake VE · GF vegan vanilla ice cream