

CHRISTMAS MENU

Available from 17:00. Selected evenings only. Pre-order recommended

2 courses 25.95

3 courses 31.95

STARTERS

Seafood Cocktail (GFA)

Peeled king prawns, crayfish and smoked salmon in a classic cocktail sauce. Served on lettuce with cucumber, avocado and sourdough bread

Grilled Goats Cheese VE GF

Served with a salad of mixed leaf, beetroot and walnuts. With a pomegranate and balsamic dressing

Duck and Pork Liver Pate (GFA)

With orange and cognac liqueur, chutney, mixed leaf and sourdough toast

Sweet Potato, Roasted Carrot and Harissa Soup VE GF

Served with sourdough and vegan butter

MAINS

Our Christmas Roast comes with roast potatoes, mash potatoes, honey roasted carrots and parsnips, sauteed sprouts with cabbage and a Yorkshire pudding! Choose one option to accompany your roast:

Roast Turkey Crown

Sirloin of Beef

Pork and Fennel Stuffed Pork Belly

Beetroot and Butternut Squash Wellington VE

Yorkshire pudding will be substituted for extra veg on Vegan Wellington

SIDES

£7 each or 3-for-£18

Pig in blankets

Stuffing balls VE

Braised red cabbage VE GF

Cauliflower cheese VE

Sprouts with cabbage and pancetta GF

Honey roasted carrots and parsnips VE GF

DESSERTS

Christmas Pudding

Served with brandy sauce and vanilla ice cream

Tartlette Au Citron

Shortcrust pastry base with lemon curd filling. Served with blueberry compote and clotted cream

Trillionaires Tart VE GF

Vegan chocolate pastry case, with layers of toffee sauce and chocolate ganache. Served with vegan vanilla ice cream

Goopy Chocolate Brownie

With Nutella sauce and vanilla ice cream

Cheeseboard for One

(£3 supplement)

3 cheeses, toasted sourdough, chutney, grapes and apple

FOOD ALLERGY NOTICE

We are a small kitchen and always try our best to avoid cross contamination. If you have a food allergy or dietary requirement then please inform a member of the team for advice. Thank you.