

FESTIVE DINNER MENU

STARTERS

Celeriac soup (V) - Apple & hazelnut, toasted hazelnuts, parsley oil , sourdough	£6.50
Crispy squid - Aioli, lime	£6.50
Hummus (VG) - Dukkah, flatbread	£5.00
Falafel (V) (VG) - Grilled halloumi, hummus, parsley & pickle salad	£8.00
Pork & duck terrine - Apricot puree, walnuts & apple salad, country style bread	£7.50
Buttermilk fried chicken - Hot sauce, blue cheese mayo	£6.50

MAINS

Roast Nurfolk bronze Turkey - Roast potatoes, brussels sprouts, chestnuts, roasted carrots, pig in a blanket, bread sauce & turkey gravy	£14.50
8hr red wine braised Beef - creamed potatoes, brussels sprouts, roast carrot, red wine sauce	£16.00
Baked line cod loin - spiced carrot puree, salt cod croquette, crispy sprouts, parsley, caper & horseradish sauce	£15.00
Truffle & pumpkin ravioli (V) - Shaved black trufflee, sage, pine nuts, capers, nut brown butter	£13.50
Sweet potato & mushroom Wellington (VG) - roast potatoes, brussels sprouts, chestnuts, roast carrots	£13.50
Marinated flat iron steak - watercress, garlic butter & fries	£17.50
Short rib cheesburger - lettuce, pickle, onion, burger sauce, fries	£13.50

SIDES

3 Pigs in blankets	£2.00
Roast carrots	£2.50
Mashed potatoes	£3.00
Fries & rosemary salt	£3.00
Creamy brussels sprouts & chestnuts	£3.50

DESSERTS

Christmas pudding - brandy butter, custard	£6.00
Sticky toffee pudding - toffee sauce, vanilla ice cream	£5.50
Chocolate pot - honeycomb, creme fraiche	£5.00
Baked vanilla cheesecake - blueberry compote	£5.00
2 minced pies & 2 truffles	£4.50
Ice cream & sorbets	£2 per scoop

If you have any allergies, please let us know and we'll talk you through our allergen menu.
An optional 12.5% will be added to your bill. The BOLD total on your bill is including service, the total before is not.