Book now for December

FESTIVE SET MENU
2 COURSES £24
3 COURSES £29

STARTERS

Smoked Haddock Fish Cake
warm tartare sauce, lamb's lettuce (gf)

Caramelised Onion & Ale soup
focaccia (v)

Chicken Liver & Port Pate
red onion marmalade, toasted brioche

Carrot Bhajis
chickpea dahl, mango chutney (vg)(gf)

MAINS

Turkey Breast
pork, sage & apricot stuffing, roast potatoes, pigs in blankets, maple roast carrot, turkey & cranberry gravy (gf)

Braised Feather-blade of Beef
bone marrow gravy, salsa verde, truffle & Parmesan chips (gf) +£5 supplement

Wild Mushroom & Root Vegetable Tart
chestnut stuffing, roast potatoes, confit garlic gravy (vg)

Roast Hake Supreme
buttered leeks, potato terrine, capers (gf)

Festive Burger
buttermilk fried chicken, brie, braised red cabbage, bread sauce, cranberry & chilli jam, pig in blanket, crispy fried sage & onion roast potatoes

DESSERTS

Grandma's Christmas Trifle
(gf) £8.50

Christmas Pudding Chocolate Brownie
boozy cream £8

Mint Chocolate Cheesecake
after eights £8

Steamed Syrup Sponge
vanilla custard (gf) £8.25

(2 course is main & dessert only)