





2 COURSES £19.95

## STARTER

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### Vegetable Terrine (V) (Ve)

terrine with a blend of vegetables and grains including carrots, peppers, butternut squash, peas, quinoa and chickpeas with a little added chilli, served with a salad garnish and warm rustic bread

### Leek and Potato Soup (V) (GF)

traditional soup made with sweet leeks, potatoes, cream and seasoning, served with warm rustic bread

*Please specify if you would like the gluten free option*

### Chipotle Cranberry Chicken Wings

glazed with chipotle and cranberry sauce finished with spring onion and sesame seeds

### Gin and Tonic Fish Goujons

mini cod fillets coated in our gin and tonic batter, served with lemon tartare sauce

### Black Pudding Fritter

beer battered black pudding with crispy pancetta and a sweet cranberry jam

3 COURSES £24.95

## MAIN

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### Hand Carved Roast Turkey

with roasted potatoes, honey glazed parsnips, cranberry stuffing, pig in blanket, Yorkshire pudding, seasonal vegetables and rich gravy

### Festive Burger

grilled butterfly chicken fillet stacked in a brioche bun with cranberry mayo, lettuce, tomato, smoked streaky bacon and brie, topped with a stuffing ball and a pig in blanket, served with house fries and sprout slaw

### Peppercorn Steak with Blue Cheese and Mushrooms

10oz rump steak topped with pan fried mushrooms, blue cheese and pepper sauce, with house fries, onion rings and a dressed salad

### Herb Crusted Cod Loin

oven baked crusted cod loin served with buttered baby potatoes, parsley sauce and seasonal vegetables

### Cajun Sweet Potato and Spinach Roulade (V) (Ve) (GF)

sweet potato roulade filled with vegan cream cheese, sweet and spicy red peppers and red onion chutney with buttered baby potatoes and seasonal vegetables

3 COURSES WITH A  
GLASS OF PROSECCO £29.95

## DESSERT

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### Christmas Pudding (V) (Ve) (GF)

traditional moist Christmas pudding made with sultanas, candied peel and spices, served with brandy sauce

*Vegan and gluten free option  
served with vegan vanilla ice cream*

### Sherry Trifle Cheesecake (V)

Victoria sponge base laced with sherry and topped with vanilla batter, raspberry swirls and finished with flaked almonds, served with pouring cream

### Warm Bourbon Pecan Pie (V)

thick pastry filled with sweet Bourbon laced filling, topped with pecans, served with vanilla bean ice cream

### Golden Salted Caramel Tart (V)

chocolate cookie pastry filled with sticky caramel and rich chocolate fudge, served with vanilla bean ice cream

### Vegan Vanilla Ice Cream (V) (Ve) (GF)

with mixed berries and raspberry coulis



Free bottle  
of house wine with every booking  
made before 31st October\*

All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients, full allergen information is available upon request. The allergen information is to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. Please ask on the day of your visit to see if there are any changes that may affect you. Some dishes may contain alcohol.

Please ask our staff about any concerns you may have.

(V) = Vegetarian (Ve) = Vegan (GF) = Gluten Free

Gluten free variations are also available.

\* Based on booking a 3 course meal for 4 or more adults before 31st October 2019, house wine only, subject to availability.