

Festive Menu

2 COURSES £25.00 | 3 COURSES 30.00

Starters

Cheddar Fritters (V)

Red onion marmalade

Pork Belly (GF)

Burnt apple, apple jelly

Curry Cured Salmon (GFa)

Yoghurt, cucumber and lavash cracker

Mains

Bacon Wrapped Turkey Breast (GF)

Parsnip puree, potato fondant, roasted carrot, gravy

Flank Steak - £4 Supplement (GF)

Skin on fries, house salad and gravy

Served pink or well done

Seabass (GF)

Clam chowder, crushed new potatoes

Creamed Wild Mushroom Tartlet (GFa) (VGa)

Crushed new potatoes and Jerusalem artichokes

Desserts

Milk Chocolate Mousse (N) (V) (GFa)

Almond & cocoa tuilles

Sticky Toffee Pudding (VGa) (GFa)

Clotted cream

Salted Caramel Tart (V)

Clotted cream

Should you have any dietary requirements or allergies, please make your server aware at the time of ordering.

GF - Gluten free, GFa - Gluten free adaptable, V - Vegetarian, VG - Vegan