



CHRISTMAS FAYRE MENU

2 Course – 26.95 (lunch only) | 3 Course – 29.95

STARTERS

Parsnip + apple soup, breads (V)(GF)

Roasted fig, Camembert & shallot galette (V)

Smoked salmon, beetroot + orange salad, dill crème fraîche croute (GF)

Chicken liver parfait, cranberry butter, roasted shallot jam, brioche (GF)

Pan-fried scallops, celeriac puree, crisp pancetta, black pudding crumb, apple crisp + £3 (GF)

MAINS

(All served with seasonal vegetables)

Ballotine of free range turkey, chestnut + apricot stuffing, roasted potato (GF)

Pork belly, apple bon bon, smoked mash, Calvados cream, jus (GF)

Dry aged Sirloin steak, truffle chips, sticky shallot, tomato, red wine jus + £5 (GF)

Baked crusted cod, chive beurre blanc, crushed new potato (GF)

Roasted squash + spinach cream terrine, chestnut + apricot stuffing, roast potato (V) (GF)

PUDS

Spiced apple crumble slice, cinnamon crème Anglais (GF)

Cheese plate, mulled pear chutney, crackers (GF)

Chocolate tart, cherry gelato, candied pistachio crumb

Christmas pudding, brandy sauce

Tea or Coffee + mince pies

Available 27/11 – 21/12 | Mon – Fri | Tables of 8 or more – Pre Bookings only

Vegan dishes available upon request. GF = Gluten free option available

Menu may change due to availability of produce