

Festive Fixed Price Menu

LUNCH: MONDAY 29TH & TUESDAY 30TH DECEMBER
DINNER: SUNDAY 28TH - TUESDAY 30TH DECEMBER

2 COURSES £25 | 3 COURSES £30

STARTERS

HAM HOCK TART, caramelised leek, gruyere, egg yolk puree, ip8 beer vinegar
CARROT & LENTIL SOUP, coriander oil, black sesame, crispy chilli onions (VE)
SMOKED SALMON PASTRAMI, salsa verde mayo, shaved fennel salad (GF)

MAINS

ROAST TURKEY, stuffing, chipolata, all the trimmings, gravy (GF-REQ)
ROAST SALMON, winter vegetables, mussel beurre blanc, samphire
CURRIED CAULIFLOWER RISOTTO, crispy bhaji, coriander oil (VE-req)

DESSERTS

WHITE CHOCOLATE & CRANBERRY BLONDIE
VANILLA CHEESECAKE, orange jelly, spiced blackberry compote
WINTER PEAR STICKY TOFFEE, butterscotch sauce, clotted cream (GF-REQ)
PUDDING COCKTAIL: BAILEYS ESPRESSO MARTINI (£5 supplement)

SNACKS & SIDES AVAILABLE TO PURCHASE ON THE DAY