



CHRISTMAS

Menu 2 course £28 3 course £35

STARTERS

Duo of smoked salmon mousse (GFA)

Fine kiln hot smoked salmon mousse with a soft centre on mustard dressing, topped with a cured smoked salmon & dill parfait

Roasted butternut squash soup (VG,GFA)

Served with toasted focaccia

Homemade Duck terrine (GFA)

Duck, Red Onion Relish & Truffle Oil Terrine toasted focaccia

Baked Fig Goat cheese parcel (V)

Fig and goat cheese wrapped in a crispy filo pastry served on a bed of salad and sweet chilli chutney

MAIN COURSES

Turkey Ballotine

wrapped in smoked bacon stuffed with sausage meat and chestnut served with Pigs in blankets, roast potatoes, red cabbage, roasted vegetables, Yorkshire Pudding & Rich Gravy

Sea Bass En Papillote (GF)

Baked Red Peppers, Tomatoes, Anchovies, capers, olives, served Mint Potatoes

Lamb Shank

Served with Pigs in blankets, roast potatoes, red cabbage, roasted vegetables, Yorkshire Pudding & Rich Gravy

Chickpea Sweet Potato & Pepper Tagine (VG,GF)

Slow cooked chickpeas, sweet potatoes apricot sultanas mixed peppers tagine basmati rice

DESSERTS

Apple Tarte Tatin cream Chantilly (V)

Bread and Butter pudding (V)

Ice cream & Sorbet (Sorbet GF,VG)

Christmas pudding (GF,VG)

SOME OF OUR DISHES MAY CONTAIN SMALL BONES, IF YOU REQUIRE INFORMATION REGARDING THE PRESENCE OF ALLERGENS, PLEASE ASK A MEMBER OF STAFF.
NB: WHILST A DISH MAY NOT CONTAIN A SPECIFIC ALLERGEN(S) DUE TO LAYOUT OF OUR 16TH CENTURY PUB AND A WIDE RANGE OF INGREDIENTS USED IN OUR
VERY SMALL KITCHEN DISHES ARE AT RISK OF CROSS CONTAMINATION.
V=VEGETARIAN. VG=VEGAN. GF=GLUTEN FREE. GFA=GLUTEN FREE AVAILABLE

A discretionary service charge of 12.5% will be added to your bill. All gratuities are shared fairly amongst all staff.

