

FESTIVE MENU

2 COURSES £18.95 | 3 COURSES £21.95

AVAILABLE 1ST - 24TH DECEMBER
WITH A DJ ON THE EVENING OF THE 21ST DECEMBER

HONEY ROASTED PARSNIP SOUP, SPICED CRÈME FRAÎCHE (V)

CONFIT PORK BELLY, HAM HOCK & BLACK PUDDING TERRINE,
HOMEMADE PICCALILLI, FOCACCIA

VODKA CURED SALMON, BEETROOT TEXTURES,
HORSERADISH MAYONNAISE, MICRO HERBS

DEEP FRIED SOMERSET BRIE, CANDIED WALNUTS,
CRANBERRY & MULLED WINE COMPÔTE, PEA SHOOTS (V)

BUTTERED BASTED TURKEY WITH ALL THE SEASONAL TRIMMINGS

PAN-FRIED GILTHEAD SEA BREAM,
HERB MASH, ROASTED LEEKS, BOUILLABAISSÉ SAUCE

GAME SAUSAGE TOAD IN THE HOLE,
HORSERADISH MASH, ROASTED ROOT VEGETABLES, RED WINE SAUCE

WILD MUSHROOM RISOTTO, BLUE CHEESE CRUMB, VEGETABLE CRISP (V)

CHRISTMAS PUDDING CHEESECAKE,
CANDIED ORANGE, RUM & RAISIN ICE CREAM

TRIPLE CHOCOLATE TART,
CARAMELISED MANDARINS, MULLED CIDER SYRUP (V)

WINTER FRUIT COMPÔTE, VERY NUTTY CRUMBLE, VANILLA ICE CREAM (V)

THREE PIECE CHEESEBOARD
WITH CELERY, GRAPES, CHUTNEY, CHEESE BISCUITS

TEA & COFFEE

LUNCHTIME DEAL

3 COURSES FOR THE PRICE OF 2
OFFER NOT AVAILABLE AT WEEKENDS

