





Prix Fixe Menu

TWO COURSES £24 | THREE COURSES £29 / AVAILABLE MONDAY-SATURDAY 12PM-8PM

Starters

SOUP OF THE DAY (GF) (V)

Celeriac soup, truffle oil, toasted hazelnuts

CHESTNUT MUSHROOMS (V)(GF AVAILABLE)

Chestnut mushroom stroganoff, toasted sourdough

BREADED BRIE (V)

Rosemary breaded brie, balsamic glaze, cranberry compote

CRAYFISH COCKTAIL (GF)

Crayfish cocktail, avocado, cucumber, tomato, baby gem lettuce, horseradish cream

Main courses

ROAST TURKEY (GF AVAILABLE)

Roast turkey breast, pigs in blankets, chantenay carrots, sprouts, roast potatoes, stuffing, gravy

FESTIVE BURGER (GF AVAILABLE)

Handcrafted beefburger, melted brie, pigs in blankets, stuffing, cranberry mayonnaise, fries, house salad

NUT ROAST (V) (VE)

Red lentil and cranberry nut roast, served with chantenay carrots, sprouts, roast potatoes, gravy

SALMON FILLET

Oven baked salmon fillet, creamed leeks, fine green beans, sautéed potatoes

FISH AND CHIPS

Beer battered cod fillet, hand cut chips, mushy peas, tartar sauce

BEEF BRISKET (GF AVAILABLE)

Slow roasted beef brisket, horseradish mash, creamed cabbage, onion gravy

FESTIVE PARMESAN

Chicken Parmesan, topped with pigs in blankets and cranberry, hand cut chips, garlic mayo

STONEBAKED PIZZA

Choose any Pizza from the pizza menu, served with a mini Caesar salad or house fries (Pizzas only available Thursday-Saturday 12pm-8pm)

Desserts

APPLE & CINNAMON CRUMBLE (GF)

Served with custard

SHERRY TRIFLE (GF AVAILABLE)

Layered vanilla sponge, soaked in sherry, fresh fruit, strawberry jelly, custard, fresh whipped cream

CHOCOLATE ORANGE BROWNIE (GF)(VE AVAILABLE)

Served with vanilla ice cream (vegan option served with vegan vanilla ice cream)

CHRISTMAS PUDDING (GF)(VE AVAILABLE)

Traditional Christmas pudding, brandy sauce