Festive menu

Starters

Sweet potato + leek soup (GFA)
Smoked haddock arancini, tomato + fennel ragu, crispy capers (GF)
Wild boar terrine, burnt apple, toasted sourdough (GFA)
Whipped goats cheese, beetroot, rocket (GF)

Mains

Turkey roulade, green beans, duck fat potatoes (GF)
Pork belly, celeriac rosti, spinach, ale jus (GFA)
Cod, mash, garlic + pepper sauce, Tenderstem (GF)
Spinach, feta, chickpea filo parcel. Honeyed + sesame carrot, hummus (V)

Desserts

Chocolate tart + panettone gelato
Sticky toffee pudding, butterscotch, Biscoff gelato (GFA)
Selection of cheese's (GFA)
Christmas pudding Brulee, almond biscotti

2 Course £34
3 Course £40

£10 per person deopsit will be taken when making the booking. Pre order and full payment 7 days before booking. 10% service charge will be added to tables over 8.

GF - GLUTEN FREE / GFA - GLUTEN FREE ADAPTIVE / VE - VEGAN / V - VEGETARIAN / N - CONTAINS NUTS
IF YOU HAVE ANY ALLERGIES PLEASE NOTIFY A MEMBER OF THE TEAM.