

FESTIVE MENU & SPECIALS

2 course £19.0 / 3 course £24.0
(starters & desserts £6.5 / mains £13.5)

soup of the day (v & gfa)
freshly baked ciabatta

smoked ham hock terrine (gfa)
cornichons, pea shoot salad, oatcakes

crayfish & avocado cocktail (gfa)
bloody mary dressing, baby-gem salad, toasted sourdough

poached turkey ballotine (gfa)
duck fat roast potatoes, sprouts & pancetta,
roast root veg, pigs in blankets, onion jus

wild mushroom risotto (v & gf)
parmesan & rocket salad, truffle oil

braised beef short rib
stovies croquette, roast carrots,
herb mash, beef & thyme jus

mulled wine poached pear (vegan & gf)
cinnamon ice cream sortie

steamed xmas pudding
vanilla ice cream & creme anglaise

baileys profiteroles
shaved white chocolate, salted caramel sauce

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