

# Christmas MENU

**3 COURSES | £25.95 (AVAILABLE ALL DAY)**  
**2 COURSES | £21 (AVAILABLE BEFORE 5PM)**  
25TH NOVEMBER – 24TH DECEMBER

FROM  
**£21** \*

## STARTERS

### STICKY BBQ PORK BELLY BITES

cranberry and watercress salad

### BREADED WHITEBAIT

rosemary & lemon salt and herb mayo

### CARROT, RED LENTIL AND CORIANDER SOUP **Ve**

vegetable crisps  
GF BREAD AVAILABLE

### BAKED BABY CAMEMBERT **V**

honey & almonds and crostini's  
GF CROSTINI'S AVAILABLE

## MAINS

### SUCCULENT BRITISH TURKEY **GF**

pigs in blankets, crispy roast potatoes,  
honey mustard roasted carrots & parsnips,  
buttered sprouts with red wine gravy

### SMOKED HADDOCK & APPLE WOOD FISHCAKE

chargrilled tender stem broccoli, leeks  
& peas, hollandaise and roasted lemon

### WILD MUSHROOM, THYME & CHESTNUT RISOTTO **Ve GF**

fresh rocket, finished with roast garlic oil

### CHRISTMAS CRACKER BURGER

100% British beef chuck & brisket patty with melted  
Camembert, smoked bacon & spiced chutney.  
Served in a brioche bun with fries & Christmas slaw

### BRITISH STEAK, MUSHROOM & STOUT PIE

tarragon mash, beer braised carrot, blanched kale and rich gravy

## DESSERTS

### TRADITIONAL CHRISTMAS PUDDING

mince pie ice cream  
GF ICE CREAM AVAILABLE

### BLACKCURRANT & PROSECCO CHEESECAKE **GF**

blackcurrant sorbet and popping candy

### CHOCOLATE & COCONUT TART **Ve GF**

vanilla ice cream, morello cherry  
compote and toasted coconut

### CHEESE BOARD

sage Derby cheese (one of England's oldest  
cheeses) and camembert served with crackers,  
chutney, crisp apple and crisp celery

PLEASE ASK FOR OUR CHILDREN'S MENU

**V** INDICATES VEGETARIAN DISHES **Ve** INDICATES VEGAN DISHES **GF** INDICATES GLUTEN FREE DISHES

Some dishes may contain or have traces of nuts or dairy. Please ask a team member for our list of allergens.

\*We require a £5pp deposit to secure bookings.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO THE BILL FOR GROUPS OF 6+.  
100% of all tips go to the team.