

CHRISTMAS FAYRE

3 courses | £28.95 (available all day)
2 courses | £23.50 (available before 5pm)
24TH NOVEMBER - 28TH JANUARY •

FROM ^{*}
£23.50

STARTERS

Maple Roasted Parsnip Soup ^{Ve} ^{Nso}

Warm ciabatta

Chicken Liver & Brandy Parfait

Warm toasted ciabatta, apple & ale chutney

Wild Caught, Grilled Prawn Cocktail ^{Nso}

Shredded baby gem lettuce, tomato & cucumber salsa, Mary Rose sauce

Whipped Goats Cheese, Thyme & Garlic Crostini ^V

Sunblushed tomatoes, pickled red onion

MAINS

Roasted Turkey & all the Trimmings ^{Nso}

Crispy roasted potatoes, parsnips & carrots, Brussels sprouts, pigs in blankets, pork, sage & onion stuffing, rich gravy

Festive Brewer's Burger ^{Nso}

Two 100% British beef patties with Beer-B-Cue braised onions, crispy smoked bacon, Cheddar cheese & plum tomato in a brioche bun. Served with sage & onion seasoned fries, pigs in blankets, and stuffing ball

Scottish Loch Trout Fillet ^{Nso}

Grilled trout with a sweet soy glaze on a bed of brown rice, quinoa, edamame beans, wilted kale, and roasted carrots

Slow Braised Shin of Beef ^{Nso}

Emmental & potato gratin, wilted kale, roasted carrots, and a rich stout gravy

Spiced Sweet Potato & Red Onion Tart ^{Ve} ^{Nso}

Topped with pumpkin seeds, served with crispy roasted potatoes, parsnips & carrots, Brussels sprouts, and rich gravy

DESSERTS

New York Style Cheesecake ^{Nso}

Cranberry and Morello Cherry compote

Christmas Pudding ^V ^{Nso}

Served with a rich brandy sauce

Chocolate Brownie & Vanilla Ice Cream ^{Nso}

Topped with warm Nutella sauce

Cheese & Biscuits

Goats cheese, blue Stilton & mature Cheddar cheese, apple & ale chutney, celery, and grapes

Vegan options available on request

A DISCRETIONARY
SERVICE CHARGE
OF 12.5% WILL
BE ADDED TO
YOUR BILL.

100% of all tips
go to the team.

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

PLEASE ASK TO SEE OUR CHILDREN'S MENU

^V Vegetarian Dishes ^{Ve} Vegan Dishes

^{Nso} No Gluten Containing Ingredients† ^{Nso} NGCI Option Available†

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

†These dishes do not contain any gluten in the ingredients, however our kitchen is an environment where gluten containing products are used. Whilst every care is taken during the preparation of your meal, there may be a risk of cross contamination.

Scan for allergen,
calories & nutritional info



*Excluding December 25th, 26th, 31st and January 1st.