

CHRISTMAS FAYRE

AVAILABLE 23RD NOVEMBER - 27TH JANUARY*

3 courses

Available all day

2 courses

Available before 5pm

STARTERS

Wild Mushroom Soup with Sour Cream & Thyme V

Toasted focaccia

Vegan option available on request V

Chicken Liver & Redcurrant Parfait

Ale & apple chutney and warm toasted focaccia,

Chimichurri Grilled Prawns

Sour cream dip and rocket salad

Mushroom & Caramelised Onion Tart V

Balsamic glaze and rocket salad

MAINS

Roasted Turkey & all the Trimmings

Crispy roast potatoes, carrots & parsnips, braised red cabbage, Brussels sprouts, pigs in blankets, sage & onion stuffing and rich gravy

Sage & Onion Quorn Roast V

Crispy roast potatoes, carrots & parsnips, beer roasted sweet onion, braised red cabbage, Brussels sprouts, sage & onion stuffing and rich gravy

Festive Burger

Two 100% British beef patties, melted Camembert, crispy smoked bacon, cranberry sauce, mayo, and shredded gem lettuce. Served with hop & herb salted fries and garlic & herb mayo

Slow Cooked British Venison & Beef Shin

Truffle infused potato gratin, wilted kale, roasted carrot and a beer roasted sweet onion

Roasted Butternut & Brie Tart V No

Roasted butternut squash in a creamy Cheddar & Brie sauce laced with truffle and sweet beetroot chutney. Served with braised red cabbage, garlic sautéed kale, Brussels sprouts and pine nuts

Lemon & Pepper Roasted Salmon

Creamy white wine & dill sauce. Served with garlic & herb crushed potatoes and wilted kale

DESSERTS

Vegan option available on request

Sticky Toffee Christmas Pudding

with brandy sauce

Belgian Chocolate Fondant

with vanilla ice cream and wild berry compote

Blackberry & Prosecco Cheesecake

with wild berry compote

Cheese & Biscuits

Mature Cheddar, Stilton, and Camembert with grapes, celery & real ale chutney

100% of all tips
go to the team.

A discretionary service
charge will be added to
your bill.

We require a £5pp
deposit to secure
bookings.

PLEASE ASK TO SEE OUR CHILDREN'S MENU

V Vegetarian Dishes V Vegan Dishes
No No Gluten Containing Ingredients†

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, 31st and January 1st.