



# Festive Menu



**TWO COURSES £26.50 • THREE COURSES £31.50**

AVAILABLE THURSDAY 21ST NOVEMBER  
TO WEDNESDAY 1ST JANUARY (INCLUSIVE)  
PRE-BOOKING REQUIRED

## STARTERS

### *Roasted Parsnip, Apple & Thyme Soup* v

parsnip crisps, chive oil, sourdough, whipped butter

### *Potted Hot-Smoked Trout*

horseradish crème fraîche, dill, crostini, watercress

### *Chicken Liver Parfait*

red onion chutney, truffle butter, brioche, hazelnut

### *Whipped Cheese Croquette* GF VE

heritage beetroot carpaccio, candied walnuts,  
rocket, aged balsamic

## MAINS

### *Roast Turkey & Bacon Roulade*

roast potatoes, maple-glazed parsnips, thyme-roasted carrots, Brussels tops, pigs-in-blankets, cranberry jus

### *24 hour-cooked Beef Bourguignon* GF

buttered mash, maple-glazed parsnip,  
thyme-roasted carrot, crispy shallots  
Vegan option available VE

### *28 day Dry-Aged Sirloin Steak* GF

tomato confit, roasted mushroom,  
triple-cooked chips, peppercorn sauce  
£3 supplement

### *Pan-fried Fillet of Bream* GF

crushed skin-on baby potatoes, tenderstem broccoli,  
salsa verde, red wine reduction

### *Beetroot, Squash & Pine Nut Wellington* GF VE

roast potatoes, maple-glazed parsnips,  
thyme-roasted carrots, Brussels tops, vegan gravy

## DESSERT

### *Christmas Pudding* v

brandy custard, brandy syrup  
Vegan option available VE

### *Dark Chocolate & Pistachio Torte* GF VE

raspberry sorbet, mulled winter fruits

### *Sticky Toffee Pudding* v

clotted cream ice cream, toffee sauce

### *Blood Orange Posset* GF v

shortbread biscuit

### *Selection of Fine British Cheese*

water biscuits, apricot chutney  
£3 supplement