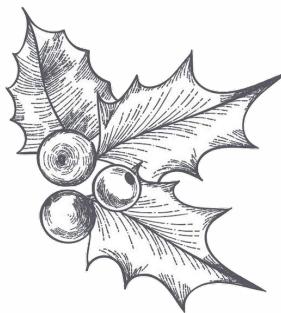


Festive Menu



Two courses £27

Three courses £32

1st to the 23rd of December from 4pm

Starters

Roasted cauliflower soup, parsnip crisps, truffle oil [vg, gf]

Camembert 'rarebit', cranberry compote, toasted Tilly's bread [v, gf]

King prawn cocktail, Bloody Mary Rose-Marie sauce, little gem, tomato concassé, sourdough, whipped butter

Smoked ham, mozzarella & Dijon croquette, piccalilli purée, spinach, pork puffs [gf]

Mains

Roast turkey breast, pig in blanket, rosemary & garlic potatoes, cinnamon carrots, Savoy cabbage, red wine gravy, Yorkshire pudding

Herb roasted hake fillet, king prawns, saffron new potatoes, leeks, pea & parsley velouté [gf]

Dry cured pork belly, radish & butter bean cassoulet, black cabbage, charred shallot, tarragon oil [df, gf]

Portobello mushroom, walnut & spinach Wellington, rosemary & garlic potatoes, cinnamon carrots, savoy cabbage, red wine gravy [gf, vg]

Desserts

Christmas pudding, brandy sauce, vanilla ice cream

Sticky toffee pudding, toffee sauce, clotted cream [v]

Spiced apple & winter berry crumble, vegan vanilla ice cream [gf, vg]

All of our food is prepared in an environment where gluten is present. VAT at current rate.

Please ask your server for allergen information.

[gf] – gluten free. [vg] – vegan. [v] – vegetarian. [d] – dairy free.