

December 2017

Early Bird



2 courses £18.95 – 3 Courses £21.95

Available November 27th – 31st December 2017

(Available lunchtimes Mon-Sat & every night between 6-7pm. And all night on non-music nights in December)

Starters

Roasted Red Pepper & Tomato Soup, Rosemary Focaccia & Olive Oil (V) (GF*)

Blue Cheese Soufflé, Candied Walnuts, Roast Onion Purée (V)

Ham Hock Terrine, Mulled Fruit Chutney & Baked Sourdough (GF*)

Salmon Fishcakes, Celeriac Remoulade, Cucumber & Pickled Fennel

Mains

Free-Range Turkey with Chipolata Toad in the Hole, Roast Potatoes, Pork & Sage Stuffing, Roast Parsnips, Red Cabbage, Cranberry Sauce & Turkey Gravy (GF*)

Flat Iron Steak (*served pink*) Hand Cut Chips with Thyme Dried Vine Tomato, Herb Butter & Dressed Leaves

(£2.00 supplement) (GF)

Slow Braised Shoulder of Pork, Bubble 'n' Squeak, Balsamic Glazed Shallot, Honey Roasted Carrots - Jus

Salmon Fillet, Beetroot Terrine, Chive New Potato, Horseradish Mousse & Stem Broccoli (GF)

Wild Mushroom & Black Truffle Risotto, Soft Poached Egg, Roasted Chestnuts, Crispy Onions (V) (GF)

Desserts

Aged Christmas Pudding & Brandy Sauce (GF*)

Tonka Bean Panna Cotta, Mulled Fruit (GF)

Bakewell Tart, Amaretto Cherries, Vanilla Ice Cream

Chocolate Trifle, Malibu Cream, Coconut Macaroon

(GF) Gluten Free (V) Vegetarian (GF*) Gluten Free on Request (V*) Vegetarian on Request

A discretionary 5% service charge will be added to tables of 8 or more