

Festive Lunch

• £28.00 per person Sunday – Wednesday | £38.00 per person Thursday - Saturday
Available 25th Nov – 30th Dec, 12pm – 4:30pm •

TO START

Cream of butternut squash and red pepper soup
Crème fraiche (v ve, gf)

Smoked duck & pork terrine
Pickled baby onions and gherkins, sun dried tomato bread (gf)

Pollock and king prawn fishcake
Chilli, lime, spring onion salsa, fresh herbs

Roast cauliflower, sweet onion and chestnut tart
Fig and balsamic chutney (v)

MAIN COURSES

Traditional roast turkey with all the trimmings
Caramelised carrots and parsnips, sprouts, cranberry and roasting juices (gf)

Garlic and dill baked cod
Herb and lemon crushed potatoes, crayfish and caper butter, salty fingers (gf)

Open spinach and ricotta ravioli
Shaved parmesan, butter emulsion (v)

35 Day aged 8oz sirloin steak
Triple cooked chips, roast vine tomatoes, sauce au poivre (gf)
Steak supplement £7.50

DESSERTS

Christmas pudding
Brandy sauce, redcurrants & mint (v, gf)

Salted caramel & roasted almond cheesecake
Fresh strawberries (v)

Lemon posset with lemon curd
Orange shortbread (v, gf)

Sticky chocolate pudding
Chocolate sauce, vanilla ice cream (v, gf, ve)

A discretionary 10% service will be added to your bill. All weights are uncooked. All prices include VAT at current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

Some of our dishes contain alcohol - please ask a team member for further details.