

December SET MENU

2 courses £24.95 3 courses £29.95

Wednesday – Friday

Appetizers

Bread & Olives + £6

Ciabatta bread, mixed olives, green olive tapenade, infused whipped butter

Starters

Pork Trio

Pan Fried Pork Loin, with Crispy Pancetta & Black Pudding, Apple Sauce, Sage, Lemon and Garlic

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Soup of The Day

Served with ½ Cheese Toastie

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Sauté Garlic Chestnut Mushroom Salad (VE)

Chestnut Mushrooms, Pan Fried with a Vegan Garlic & Citrus Butter Served with Sliced Ciabatta & Baby Leaf Salad

Mains

Full Monty Burger (V/VE/GF available)

Beef, Chicken or Thai Infused Vegan Patty

Mature Cheddar, Streaky Bacon, House Sauce, Lettuce & Red Onion, Tomato, Gherkin & an Onion Ring with Chips.

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Roast Turkey

Served with Roast Potatoes, Carrot, Parsnip, Broccoli, Red Cabbage, Yorkshire Pudding, Gravy & Stuffing

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Veggie Roast (V) (VE available)

Served with Roast Potatoes, Carrot, Parsnip, Broccoli, Red Cabbage, Yorkshire Pudding, Gravy & Stuffing

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Shepherd's Pie

Classic Shepard's Pie served with a rich Meat Gravy

Dessert

Christmas Pudding Served with Brandy Cream

Sticky Toffee Pudding Served with Custard

Sides

Fries ~ £4

Triple Cooked Chips with
Parmesan Truffle Oil ~ £5

Sauté Potatoes ~ £4 Mac

'n' Cheese ~ £5

Cauliflower Cheese ~ £5

Menu subject to change



Christmas

HORS D'OEUVRE MENU

**3 DISHES FOR £12.50 PER
PERSON**

MINI YORKIE PUDDING

Filled with Turkey, Sage Stuffing, Mashed Potatoes, & a
Canberry Grazing Drizzled On Top

BRIE & CRANBERRY BRUSCBETTA

Toasted Ciabatta with Melted Brie With a Cranberry Relish

CAMBERT BITES

Filo Pastry Filled with Melted Camembert, Cranberry & Thyme

SMOKED SALMON CROSTINI

Toasted Ciabatta With Cream Cheese, Smoked Salmon & Dill

BRIE, BACON & CRANBERRY LOADED POTATOES

Crispy Bacon Bits Mixed With a Creamy Brie Mashed Potato,
Topped With a Cranberry Drizzle

