

# FESTIVE MENU



3 Courses £34.95 per person

## STARTERS

- Roast pumpkin soup, toasted seeds & sage 🌿
- Smoked mackerel & horseradish pate, beetroot, celeriac & apple relish, toast
- Truffled mushroom croquettes & carrot purée 🌿
- Chicken & smoked ham hock terrine, piccalilli, toast
- Seared scallops, cauliflower purée, pancetta crisp & red wine vinaigrette 🌿  
+£4.50 supplement

## MAINS

- Traditional roast turkey, roast potatoes, pigs in blankets,  
chestnut stuffing, sprouts, root veg & gravy
- Ale braised beef blade, mashed potatoes with greens, mushrooms & lardons
- Festive fish of the day
- Spinach, cauliflower & chestnut Wellington with root veg, sprouts & veg gravy 🌿
- Ribeye steak, garlic & parsley butter, chips & mixed leaves 🌿  
+£4.50 supplement

**For that festive extra, add pigs in blankets to any meal for £4.25**

## DESSERTS

- Double chocolate brownie, vanilla ice cream, chocolate sauce 🌿
- Rum & maple roasted pineapple, vegan ice cream, toasted cashews 🌿 🌱
- Christmas pudding, brandy sauce
- Sticky toffee pudding, vanilla ice cream, salted caramel sauce 🌿
- Blue Stilton, mature cheddar, chutney, crackers



🌿 Vegetarian   🌱 Vegan   🌿 Gluten Free





Available from 5th December until 24th December 2022

**All bookings require a non-refundable  
£5 deposit per head to secure the reservation.**

We also require a pre-order for all tables taking the festive menu 5 days prior to the booking date.

Please note that deposits are paid to secure your booking and are non-refundable for any members of your party who do not attend your planned booking. Please be mindful of this when making your reservation.

Our food and drink are prepared in food areas where cross contamination may occur, please make us aware of any dietary requirements at time of booking and we will endeavour to offer you alternatives or amendments on the menu.

We are working with fresh food which is supplied to us within days or hours of your meal, due to current supply disruptions, we may have to substitute items to bring you the freshest produce in December.

We will do our very best to seat everyone in larger parties together, although due to the design of our pubs, this may not always be possible.

