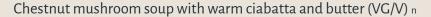
EVENIŅG



3 COURSES £39

TO START |



Ham hock terrine, grilled pineapple, piccalilli emulsion mu

Prawn salad, winter leaves, cucumber and whisky Marie Rose cr/eg/ce/su

Halloumi fries, sesame, gochujang, honey and lime mayonnaise (V) se/dy/eg/so

MAIN COURSES -

Roast turkey breast, pigs in blankets and traditional accompaniments gl/su/dy

Flat iron steak, red wine, port and shallot sauce, king oyster mushroom, fondant potato su/dy

Grilled North Atlantic cod, buttered spinach, parsley cream and thin cut chips f/dy

Baba ghanoush and chimmichurri roasted aubergines, crispy gnocchi and pickled peppers (VG/V) se/su

Nut roast and traditional accompaniments (VG) dy/gl/so/n/ce

TO FINISH ►

Black Forest sundae dy/eg/su

Warm chocolate brownie with amaretti and coffee ice cream dy/gl/n/su

Mulled wine sorbet, Meringue, boozy fruits, whipped cream and pistachios n/su/eg

Winter berry brûlée and shortbread dy/gl

V vegetarian, VG vegan

Please note we cannot guarantee against cross contamination for those with severe allergies. If you have an allergy that is not listed, please let your server know. We make every effort to produce as much of our food as possible on-site. Our prices are inclusive of VAT. We appreciate our customers' patience at busy times. Allergen labels dairy dy gluten gl, soya so, fish f, crustacean cr, mollusc mo, egg eg, lupin lu, mustard mu, peanuts pn, sesame se, sulphur dioxide su, celery c, nuts n





