



SET MENU

3 COURSE £39

Sunday – Wednesday £33

STARTERS

Roasted butternut squash soup, crispy sage, toasted pumpkin seeds (PB/GF)

Baked feta, honey & thyme, salt & pepper toast (V/GF on request)

Venison & brandy pâté, mini soda bread, cherry jam (GF on request)

Prawn cocktail, iceberg, pickled samphire, lobster Marie Rose (GF)

MAINS

Roast turkey breast, roasted potatoes, sprouts, red cabbage, maple roasted carrots & parsnips, pig in blanket, stuffing, gravy (GF on request)

Fillet of seabass, crushed herb potatoes, samphire, tartare hollandaise, blistered tomatoes (GF)

Braised featherblade of beef, clotted cream mash, buttered greens, bourguignon gravy (GF)

Roasted celeriac, sprouts, red cabbage, maple roasted carrot & parsnip, cauliflower cheese croquette, chestnut jus (PB/GF on request)

PUDS

Christmas pudding, brandy custard

Treacle tart, cinnamon clotted cream (V)

Cheeseboard, Coastal cheddar, Cropwell Bishop Stilton, ale chutney, frozen grapes & biscuits (GF on request)

Chocolate cheesecake, marmalade syrup (PB/GF)

FOR THE TABLE

Pigs in blankets (5 per portion) £7

Coastal cheddar cauliflower cheese £6

Brussels sprouts, crispy bacon & chestnuts £6

Mulled red cabbage £5

Sage & onion stuffing balls £5.5

