



FESTIVE Menu



STARTERS

Maple glazed carrot and coriander soup

served with warm ciabatta roll 9.00

Chorizo and sausage scotch egg

served with onion chutney 9.00

Duck and orange patè

served on toast with onion chutney 9.00

SHARERS

Cheese fondue

served with warm ciabatta, gherkins and chorizo. 16.00

Festive charcuterie

cured meats, stilton, wensleydale, brie, cheddar, walnuts, cranberry sauce and warm bread. 18.00

Festive platter

stuffing and bacon sausage rolls, chorizo and sausage scotch egg, pigs in blankets, roast potatoes and gravy. 18.00

Festive loaded fries

skin on fries loaded with turkey, stuffing, pigs in blankets and gravy. 15.50



MAIN COURSES

Roast Turkey with Herb Butter

Juicy turkey with herb butter, served with stuffing, roasted vegetables and pan gravy. 19.50

Festive pie

Tender turkey, smoked bacon, roasted chestnuts, cranberries and a splash of prosecco. Served with roasted vegetables, mash or chips and pan gravy. 21.50

Sausage and mash in blankets

Sausages wrapped in streaky smoked bacon, creamy herby mash and onion and cranberry gravy. 21.50

Festive burger

120Z Beef burger, stuffing, streaky maple bacon, melted brie and cranberry sauce. 24.00

Ultimate winter salad

kale, brussels sprouts, butternut squash, candied walnuts, goats cheese and pomegranate. 19.00

SIDES

maple glazed carrots and parsnips. 5.00

Brussell sprouts with chorizo and walnuts. 5.50

Roast potatoes and gravy 5.00

pigs in blankets 6.00

cauliflower cheese 5.00