



Festive Menu

Monday to Saturday 12 noon 'til 9:00pm

Sunday 12 noon 'til 8pm

(Available.....01/12/18-01/01/19)

2 Courses £14 / 3 Courses £17.50

White onion, mustard and apple cider soup (V) With sage butter croutons
Chicken liver and mushroom pate, with mulled wine chutney served with toast.
Garlic and herb cream mushrooms (V) Served on a wood fired flat bread.
Potted prawn, crab and avocado salad
Topped with citrus butter served with wholemeal bread.

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Roast turkey dinner

Served with all the trimmings and seasonal veg and potatoes.

Flat iron steak and shallots braised in a winter ale,

Served with creamy mashed potato, beetroot salsa and bacon lardons.

Vegetable, nut and sage rag pudding (V)

Served on a bed of dauphinoise potatoes with green beans and vegetarian gravy.

Roast salmon with an olive tapenade butter

Sat on a bed of crushed pesto potatoes with tomato and basil ragout.

Trio of Pork

Pork loin, sweet and sour belly and a pulled pork beignet served with potatoes gratin, carrots, peas and a cider cream sauce.

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Traditional Christmas pudding Served with brandy infused custard or cream.

Chocolate and mint cheesecake Served with an orange compote.



Festive Lunchtime Menu

Monday to Friday 12 noon 'til 4:00pm

(Available.....01/12/18-01/01/19)

2 Courses £11

Roast turkey dinner served with all the trimmings and seasonal veg and potatoes.

Nut roast dinner served with all the trimmings and seasonal veg and potatoes. (V)

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Warm minced pie and cream.

Festive Specials

Monday to Saturday 12 noon 'til 9:00pm

Sunday 12 noon 'til 8pm

(Available.....01/12/18-01/01/19)

Ask your server for today's specials