



FESTIVE MENU

2 COURSES FOR £28 // 3 COURSES FOR £32

STARTERS

Jerusalem Artichoke Soup (VEA, GFA)

Curry oil, artichoke crisps, house baked bread, salted butter

Cured Mackerel (GF)

Beetroot, apple, horseradish cream, dill

Mini Beer-braised Venison Cottage Pie

Sweet potato, beer pickles

Festive Scotch Egg

Cranberry, chestnut and sage stuffing, festive chutney

MAINS

Slow-cooked Beef Brisket (GF)

Celeriac, pearl onions, smoked bacon and mushroom jus, fresh horseradish

Corn-fed Chicken Supreme (GF)

Kale, cranberry, root vegetable gratin, chicken gravy

Pan-roasted Cod Loin (GF)

Garlic confit potatoes, sparkling wine and mussel sauce

Roasted Crown Prince Squash (GF, VE)

Kale, hazelnuts, crispy sage, salsa verdi

SIDES All sides £6 each

Brussel Sprouts (GF) // Pigs in Blankets // Roast Potatoes (GF) //
Braised Red Cabbage (GF)





DESSERTS

British Cheese

Fruit loaf, chutney

Higsons Sticky Toffee Pudding

Higsons bitter toffee sauce, vanilla ice cream

Chocolate & Cherry Torte (VE)

Kirsch liqueur, chantilly cream

Brown Butter Set Custard (GF)

Poached pear, ginger crumble

FESTIVE COCKTAILS

Mulled Wine £8.50

Mamma Cheese's secret recipe

Kir Royale £10.00

Creme de cassis, fizz, glitter

Festive Cosmopolitan £10.00

Brandy, orange liqueur, cranberry

Tiramisu Espresso Martini £10.00

Baileys, coffee liqueur, amaretto, cream

Menus available from 25th November until 31st December.
Please notify the team of all allergies and dietary requirements. Prices
inclusive of VAT.

