



**INDEPENDENT | LOCAL | FRESH | INCLUSIVE | SEASONAL**

## **CHRISTMAS MENU**

**2 courses - 28.0 | 3 courses - 33.0**

### **STARTERS**

Goats cheese mousse, mulled beetroot, roasted pear (gf / vea) 8.0

Ham hock terrine, piccalilli, beer bread (gfa) 8.0

Prawn cocktail, bloody marie sauce, sourdough bread and butter (gfa) 9.0

### **MAINS**

Chicken Saltimbocca, parma ham, parmentier potatoes, brussel sprouts, chestnuts, sage, white wine sauce (gf) 22.0

Celeriac & mushroom wellington, wilted spinach, garlic roasted new season potatoes, root vegetables (ve) 21.0

Pork fillet, braised pigs cheek, fondant potato, caramelised apple puree, parsnip (gf) 23.0

### **DESSERT**

White chocolate & cranberry bread & butter pudding, suzette sauce, custard 8.0

Poached pear, cinnamon biscuit, caramel, vanilla ice cream 8.0

Lemon posset, berry gel, blueberries, meringue (gf) 8.0

Caramelised pineapple with vanilla ice cream (gf / vea) 8.0

Allergies or dietary requirements? Please let us know when ordering.

Our kitchen is nut free, only prepackaged nuts are sold on our bar

Vegan (ve) / Vegan alternative (vea) / Vegetarian (v) / Gluten-free (gf) / Gluten-free Alternative (gfa)