

EAT, DRINK & BE MERRY

XMAS FAYRE MENU

TWO COURSES £22 // THREE COURSES £26

AVAILABLE FROM 20TH NOVEMBER

HOMEMADE SOUP OF THE DAY

with fresh breads

{VE | GFO}

HAM TERRINE

with piccalilli and toasted ciabatta

SOUTHERN FRIED “CHICKEN” DIPPERS

with pickled slaw and curried mayo

{VE | GFO}

CALAMARI + CHORIZO GUMBO

with lemon crumb

ROAST TURKEY PARCELS

with pigs in bacon, roast potatoes, parsnips, mash, panache vegetables

{ GFO }

FESTIVE PIZZA

turkey, bacon jam, pigs in blankets, fresh sage, tomato sauce and mozzarella

SQUASH + CHICKPEA TAGINE

with pearl couscous, almond savoy scone

{ VE | ADD SPICED CHICKEN FOR £2 }

STEAMED SALMON

*with mussels and calamari tomato and garlic broth, chorizo,
diced potatoes and tarragon cavolo nero*

ON TO SOMETHING SWEET >>>

RICH CHRISTMAS PUDDING

with brandy sauce

{V}

STICKY TOFFEE PUDDING

with vanilla ice cream

{VE}

BLACK FOREST ROULADE

with cherry ice cream and chocolate sauce

CHEESEBOARD

selection of house cheese, biscuits, bacon jam, celery and grapes

{VO}

£3 SUPPLEMENT