

3 Courses - £34.95

Available Wednesday, Thursday all day and Friday 6pm

DF – can be amended to be dairy-free GF – can be amended to be gluten-free

V – vegetarian or can be amended to be vegetarian Ve – vegan or can be amended to be vegan

Starters

Confit Lamb Celeriac, anchovies, mint, lamb jus GF

Chicken & Smoked Pancetta Terrine Wild mushroom, shallot, pancetta jam GF Smoked Salmon Beetroot, fennel, parsley GF

> Roast Parsnip & Pear Soup Baked loaf, chive GF, V, Ve

Mains

Crown of Turkey Roast potatoes, pigs in blankets, honey carrots, sprouts & smoked pancetta, chicken gravy GF Pan Roast Hake Crayfish croquette, butternut squash, harissa, spring onion, spiced lemon butter GF

Portobello Mushroom & Sweet Potato Wellington Parsnip, kale, carrot jus V, Ve Blade of Beef Truffle creamed potatoes, kale, parsnip, beef jus GF

Desserts

Mrs Hopkins' Christmas Pudding Brandy Anglaise V Chocolate Mousse Cake Almond, orange, cinnamon ice cream V

Blackberry Parfait Honeycomb, mulled wine, cherry GF, V, Ve Brioche Treacle Tart Clotted cream ice cream V

Tea or Coffee & Mince Pies

Sides

Supplement charge

Honey Roast Carrots

Seasonal Vegetables 3.95 GF, V, Ve

Beetroot & Fennel Salad 4.00 GF, V, Ve 4.00 GF, V, Ve Pigs in Blankets

4.50 GF

Triple Cooked Chips 3.95 GF, V, Ve

French Fries 3.95 GF, V, Ve

Sprouts, Chestnut, Pancetta 4.50 GF

For more information regarding individual dishes and dietary requirements, please speak to our team. Please ensure you inform your server of any allergies before ordering as minor amendments to dishes or garnishes above may be made.