

Festive Menu

Starters:

Roasted Sweet Potato & Butternut Squash Soup (Vg) £5.95

With chargrilled sourdough & parsnip crisps

Asian Cured Salmon (NGR) £7.45

With prawns, pickled salad & a dill & lime crème fraiche

Chicken Liver Parfait £6.95

With Arthur's cranberry chutney & toasted sour dough

Individual Baked Camembert £7.95

With Arthur's cranberry chutney & toasted sour dough

Main Courses:

Pan Fried Hake (NGR) £17.95

With Tenderstem broccoli, crushed new potatoes & a roasted red pepper tapenade

Duo of Duck (NGR) £19.95

Pan fried duck breast & braised duck leg with spring onion mash, baby heritage carrots & red wine jus

Venison Steak (NGR) £21.95

With fried wild mushrooms, roasted cherry tomatoes, fondant potato & red wine jus

Wild Mushroom Risotto (V, NGR) £15.95

Arborio risotto rice cooked with wild mushrooms, spinach, white wine & cream

Red Thai Vegetable Curry (Vg, NGR) £15.95

Organic Thai curry paste cooked with coconut milk, mushrooms, carrot, Chinese cabbage, peppers, shallots & coriander. Served with mint & pomegranate basmati rice

Desserts:

Individual Christmas Pudding (V) £6.95

With brandy sauce

Chocolate Profiterole Gateaux (V) £6.95

With whipped cream & chocolate drizzle

Vanilla Panna Cotta (V) £6.95

With strawberry cream & fresh fruit

Sticky Toffee Pudding (V) £6.95

With sticky toffee sauce & vanilla ice cream

Lemon Posset (V) £6.45

With fresh fruit, meringue & short bread

To Finish:

Cheese Board - £7.95

With crackers, Christmas pudding loaf, figs, celery, grapes & Arthur's cranberry chutney

Port - £4.00

50ml Graham's Late Bottled Vintage Port

Selection of Sparkling Wine & Champagne:

8 Secco Prosecco 750ml - £25.95 – fresh, crisp, smooth & aromatic ultra-premium sparkling wine

Perrier Jouet Grand Brut 750ml – £59.00 – Mixes white cherry, apricot, pickled ginger & mineral notes

Laurent Perrier Cuvée Rosé - £75.00 – Glorious pink colour with rounded red fruit flavours

V= Vegetarian

Vg= Vegan

NGR= Non-gluten Recipe

N= Contains Nuts

Please see our weekly specials boards for more options

If you have any food allergies, please speak to a member of staff who will be happy to help