

TAKING THE FUSS OUT OF FESTIVE FRIVOLITIES

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SPICED PARSNIP SOUP 7

warming parsnip soup. chopped roasted hazelnuts. truffle oil. warm bread. butter.

SCOTCH EGG 8

soft yolk egg encased in pork & pulled turkey thigh with chopped bacon bits. rosemary panko crumb. mulled cranberry sauce. 6

FESTIVE POUTINE FRIES 12

skin on fries tossed in gravy, melted mozzarella & cheddar. topped with stuffing balls. truffle mayo. crispy onions.

FESTIVE SANDWICH 10

roasted turkey. mulled cranberry sauce. pigs in blankets. pulled turkey thigh. truffle mayo. crispy onions. pot of chicken bone gravy.

ROAST TURKEY 18

turkey breast. slow roast turkey thigh. roasted Brussel sprouts. pigs in blankets. roast potatoes. maple & thyme carrot. braised cabbage. mulled cranberry sauce. stuffing ball. garlic butter kale.

FESTIVE FOOTLONG 17

footlong pig in blanket in a baked baguette. stuffing balls. chicken bone gravy. dijon mustard. crispy onions. skin on fries.

BAKED CORNISH SOLE 20

garlic butter sautéed new potatoes. edamame beans. caper butter sauce. herb oil. dill.

SALT BAKED BEETROOT WELLINGTON 18

salt baked beetroot, chestnut & mushroom duxelles, vegan puff pastry. roasted Brussel sprouts. roast potatoes. maple & thyme carrot. braised cabbage. mulled cranberry sauce. stuffing ball. garlic kale. 6

CHRISTMAS PUDDING PANCAKE 7

gingerbread syrup & brandy cream. 6

BLACKCURRANT MOUSSECAKE 7.5

gluten free & vegan dessert made with a biscuit base topped with blackcurrant mousse. vegan coconut ice cream. crushed pistachio.

TARTE TARTIN 7

butter pastry round. caramelised apple slices & caramel sauce. pouring cream. 6

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**OUR FESTIVE MENU WILL BE AVAILABLE ON OUR SPECIALS BOARD
 PERMANENTLY THROUGHOUT LATE NOVEMBER & DECEMBER.**

**NO PLANNING MONTHS IN ADVANCE. NO SPREADSHEETS.
 NO 'WHAT WAS IT I ORDERED'.**

BOOK YOUR TABLE, COME IN, CHOOSE YOUR MEAL & ENJOY.

**ONLY GROUPS OF 8 OR MORE REQUIRE A DEPOSIT & PRE-ORDER.
 VEGAN/VEGGIE MENU AVAILABLE**

VEGAN & VEGGIE MENU

X

SPICED PARSNIP SOUP 7

warming parsnip soup. chopped roasted hazelnuts. truffle oil. warm bread. butter.

❶* uses vegan spread.

FESTIVE POUTINE FRIES 12

skin on fries tossed in veggie gravy, melted mozzarella & cheddar. topped with stuffing balls. truffle mayo. crispy onions.

❶* uses vegan cheese.

FESTIVE SANDWICH 10

roasted garlic & rosemary wild mushrooms. mulled cranberry sauce. vegan sausage. truffle mayo. crispy onions. pot of veggie gravy.

❶* uses vegan mayo.

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SALT BAKED BEETROOT WELLINGTON

salt baked beetroot, chestnut & mushroom duxelles, vegan puff pastry. roasted Brussel sprouts. roast potatoes. maple & thyme carrot. braised cabbage. mulled cranberry sauce. stuffing ball. garlic kale.

❸* speak to the team

CHRISTMAS PUDDING PANCAKE

gingerbread syrup & brandy cream. ❸❶

BLACKCURRANT MOUSSECAKE

gluten free & vegan dessert made with a biscuit base topped with blackcurrant mousse. vegan coconut ice cream. crushed pistachio.

TARTE TARTIN

butter pastry round. caramelised apple slices & caramel sauce. pouring cream. ❸❶

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So we can prepare your dish appropriately let us know if you are vegan or vegetarian when ordering

❶ can not be made vegan. ❶* will be made vegan with adaptations.

❸ can not be made without gluten containing ingredients.

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