

Available 12 noon to 3pm, Thursday 21st November - Tuesday 24th December Plus Boxing Day, Thursday 26th December

2 COURSES £55PP | 3 COURSES £60PP Includes 90 minutes of bottomless sparkling wine, draught beer, or soft drinks.

STARTERS

Crispy breaded cream cheese-stuffed jalapeños, with red onion chutney. (V)

Salt & pepper squid, with garlic & chive mayo.

Smoked haddock & spring onion fish cake, with mushy peas, and a soft poached egg.

Smashed avocado on toasted sourdough, with tomatoes, roquette, and balsamic glaze. (VG)

MAINS

Festive turkey sandwich, toasted brioche bun with a 4oz turkey patty, sage & onion sausage patty, crisp streaky bacon, and cranberry sauce. Served with sweet potato fries and turkey gravy.

Buttermilk chicken tenders, with streaky smoked bacon, warm waffle, and maple syrup.

Grilled salmon supreme, on baby gem lettuce and with a creamy Caesar dressing.

Full English breakfast, with sausages, bacon, eggs, roasted vine tomatoes, mushrooms, sautéed potatoes, baked beans, and sourdough toast. (V) option available.

Seasonal tagliatelle, with roast pumpkin, sage, and roquette, topped with vegan Italian hard cheese, and pine nuts. (VG) (N)

DESSERTS

Mince pies with brandy cream. (V)

Panettone bread & butter pudding, with brandy sauce. (V)

Chocolate & raspberry torte, with raspberry sorbet. (VG)

NB. menu subject to change due to product availability.

(V) indicates suitable for Vegetarians. (VG) indicates suitable for Vegans. (GF) indicates Gluten Free. (N) indicates Nuts.
Some of our dishes can be adapted to be made gluten free, vegetarian or vegan, so please let us know at the point of enquiry and we'll do our best to accommodate your dietary requirements. However, please note that our kitchen and service areas are not allergen free environments, and whilst great care is taken, we cannot guarantee that there will be no cross-contamination. Please see website for full T&Cs.



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