

Festive Lunch Menu

Starters

Winter Vegetable Soup, herb croutons & a warm bread roll
Chicken & Pork Pate, plum, apple & ale chutney & toasted brioche
Smoked Haddock, Spring Onion & Dill Fishcake, chive mayonnaise & dressed leaf
Feta & Butternut Squash Croquettes, roasted red pepper & almond dip

Mains

Roast Turkey Breast, roast potatoes, roasted carrot, honey roast parsnips, sage & shallot stuffing, pigs in blankets, sprouts pan gravy
Baked Cod supreme, rosemary roasted new potato's savoy cabbage, shallot chive butter sauce
Herb Crumb Braised Beef, buttered mash, roast carrot & kale & beef gravy
Butternut, Lentil & Almond Wellington, roast potatoes, roast carrot, greens, roast plum, tomato & basil sauce (V) (VG)

Desserts

Warm Christmas Pudding, brandy sauce & cranberry compote
Chocolate & Orange Cheesecake, pouring cream
Raspberry & Coconut Sponge, vanilla custard
Warm Mince Pie, icing sugar dust & fresh cream
Cheese Board, grapes, celery, chutney & artisan biscuits (£4 supplement)

Set Lunch Menu, main Course only £14, 2 courses £19, 3 courses £23

Baguettes & Bigger Bites

Mild Cheddar Cheese, pickle, baby gem
Flaked Tuna & Cucumber
Turkey, cranberry & stuffing
Stuffed Rainbow Salad, Hummus, beetroot carrot
Braised Beef, rich beef gravy, mild cheese cheese
Roast Turkey, cranberry & bacon
Smoked Bacon, brie, apple & ale chutney
Creamy Cajun Chicken
Pan Fried Chicken, bacon & salad

All of our baguettes are served on white or brown, with dressed salad, salted crisp, add fries or chips for £3

Double Bacon Cheeseburger, baby gem, tomato, gherkin, served on a toasted sourdough bun, fries & dressed leaf £15
Vegan Burger, smoked vegan applewood cheese, baby gem, tomato, gherkin, toasted bun fries & dressed leaf £14 (vg)
Beer Battered Fish & Chips, mushy peas, tartare sauce £17

Sides £5

Buttered mash
Bacon salt fries
Twice cooked chips
Roasted new potato & chive
Medley of buttered vegetables
Hand picked green salad
Beer battered onion rings
Pigs in blankets

Desserts

Warm Christmas Pudding, brandy sauce & cranberry compote £6
Chocolate & Orange Cheesecake, pouring cream £6
Raspberry & Coconut Sponge, vanilla custard £6
Warm Mince Pie, icing sugar dust & fresh cream £6
Cheese Board, grapes, celery, chutney & artisan biscuits £10