

'Tis the season

BENEFIT FROM A COMPLIMENTARY GLASS OF X-MAS SPARKLE
FOR DINERS ENJOYING THE MENU ON ANY EVENING AFTER 6PM

OR

A £3 REDUCTION PER HEAD FOR
DINERS JOINING US FOR LUNCH OR UP TO 6PM.

Festive Menu

TWO COURSES £22.00

THREE COURSES £25.00

starters

Parsnip, apple and ginger soup, cider cream and parsnip crisps (V)

Sloe gin cured salmon, cucumber salad, crème fraîche

Warm chicory tart, walnut & pear salad, deep fried blue cheese (V)

Pigeon breast, black pudding bon bon, beetroot, blackberry jus

mains

Roast turkey with all the trimmings of Christmas

Slow braised blade of beef, haggis, sprouts, mash and bourguignon sauce

Pan-roast cod loin, confit new potatoes, pancetta, samphire, lemon butter sauce

Pink & orange risotto, butternut squash, beetroot salsa, toasted almonds (V)

Spiced lentil, vegetable & nut roast with all the trimmings of Christmas (V)

desserts

Christmas pudding and brandy sauce

Chocolate tart and caramel sauce, salted caramel ice cream

Lavender panna cotta, strawberry jelly, olive oil shortbread

Selection of local 'and not so local' cheeses grapes, celery, house chutney

OUR FESTIVE MENU IS ONLY AVAILABLE VIA BOOKING.

OUR TEAM WILL ASSIST YOU WITH YOUR PRE-ORDER ONE WEEK BEFORE YOUR RESERVATION.

A DEPOSIT OF £10PP WILL BE TAKEN FOR BOOKINGS OVER SIX PERSONS.

DEPOSITS ARE NON-REFUNDABLE WITH LESS THAN ONE WEEKS NOTICE.

THANK YOU.