



Christmas

FAYRE MENU

2 COURSES £34.95 / 3 COURSES £38.95

Starters

BLOODY MARY PRAWN COCKTAIL (GF)
Served with winter leaves

BAKED CAMEMBERT (V)
Served with ale chutney and toasted sourdough

SPICY PULLED PORK CROQUETTE
Served with apple and black pudding sauce

ROASTED BUTTERNUT SQUASH & HONEY CARROT SOUP (VG) (GFA)

Mains

ROASTED SALMON (GF)
Served with confit potato, purple sprouting broccoli, dill sauce

WILD MUSHROOM RISOTTO (V)
Served with parmesan crisps

LAMB RUMP (GF)
Served with kale and potato hash, salsa verde

BEEF SHORT RIB AND ALE PIE (£4 ADDITIONAL CHARGE)

WINTER ROASTED VEGETABLE STEW (VG)
Served with toasted sourdough

Desserts

CHRISTMAS PUDDING
Served with brandy sauce

RUM AND PINEAPPLE PUDDING (VG)

STICKY TOFFEE PUDDING
Served with ice cream

SELECTION OF CHEESE (GF)
Served with ale chutney

Allergen Information

(V) Vegetarian / (VG) Vegan / (GF) Gluten free / (VA) Vegetarian available / (VGA) Vegan available / (GFA) Gluten free available

Please be advised that our kitchen handles ingredients that contain allergens. While we take the utmost care to prevent cross-contamination, we cannot guarantee that any menu item is completely free of gluten, dairy, eggs, nuts, peanuts, soy, sesame, shellfish, fish. If you have any allergies or dietary restrictions, please inform your server before placing your order. Our team will be happy to assist you with ingredient information and suggest suitable options. *All weights stated are approximate and prior to cooking. **Our fish has been carefully filleted however some small bones may remain. ***Some of our foods are cooked using genetically modified soya oil.