

Festive set lunch

This menu commences from Tuesday 2nd December
and requires a minimum of two courses

- Goat's cheese, pear and balsamic tart, pesto salad (v)
- Honeyed butternut squash soup, ciabatta (v/gfo)
- Classic prawn cocktail (gf)



- Festive pie – Turkey, stuffing and cranberry pie, sauté potatoes, seasonal vegetables
- Mackerel and horseradish fishcakes, roasted vegetable salad
- Roasted celeriac and chestnut mushroom bourguignon, green vegetables (vgn/gf)



- Christmas pudding, custard (gfo/vgno)
- Vanilla panna cotta, mulled fruit, flaked almonds (gf)
- Bakewell tart, custard

*Two courses £20 or
three courses £25*

Bookings are strongly advised, especially during the Festive period, please
note that your table is a maximum of two hours during this busy time.

Please let us know of any dietary requirements when ordering

gf = gluten free / v = vegetarian / vgn = vegan / o = option