



Starters

- Sri Lankan spiced sweet potato, coconut, ciabatta (vgn)
- Roasted beetroot, ricotta, pomegranate, walnut and rocket salad (v)
 - Maple, bacon and sage Scotch egg
 - Smoked mackerel bites, salad
- Gravadlax, beetroot, horseradish, ciabatta



Mains

- Roast turkey *or* vegan nut roast with all the trimmings
 - Slow-cooked pulled leg of Christmas spiced lamb
 - Salmon fillet, prawns in a rich white wine and cream sauce
 - Chestnut mushroom, celeriac and butterbean pithivier (v)
- all the above served with potato gratin, red cabbage, green vegetables*



Desserts

- Sticky toffee pudding, toffee sauce, ice cream
 - Gingerbread cheese cake
- Mulled wine and baked fruit orange posset
 - Christmas pudding, brandy custard
 - Bakewell tart, custard



Two courses £26 or three courses £35

*Please inform us of any dietary requirements when booking.
Tables of six or more require a pre-order.*