



V - vegetarian, VE - vegan,
NG - made with non-gluten containing ingredients

Festive Menu

Served Monday 1st December until 31st December

Starters

Slow roasted tomato & red pepper soup, with fresh vines bakery focaccia (V, VE, NG when served with a non-gluten roll)	7.00	
Filo wrapped goats cheese fritz, balsamic onions, fig and charred chicory (V)	8.00	Shredded duck bon bons, cucumber and spring onion salad, hoisin sauce & kimchi sesame (V) 10.00
Gambas pil pil, king prawns cooked with butter, chorizo, garlic & chilli, crusty bread (NG when served with a non-gluten roll)	10.00	Kiln roast salmon pate, on toast with pickled beets & creme fraiche (V, NG when served with a non-gluten roll) 9.00

Mains

Turkey ballotine, spring onion mash, roast tatties, chunky turkey gravy pickled parsnips & maple and thyme roast heritage carrots. (NG)	21.00	Pan roast Barramundi, homemade saag aloo, king prawn and onion bhaji, mango salsa & coriander dressing (NG) 27.00
Tortelli pasta, stuffed with roast butternut squash with a sage butter cream sauce and goats cheese crumb (VE, V)	17.00	Maple cured fillet of beef potato fondant, sautéed brussels with Cotehill blue and pancetta, pickled parsnips, carrot & swede puree, port and mustard jus (NG) 35.00
Pressed lamb belly, roast root vegetables, grilled asparagus, pomme boulangère, celeriac puree, lamb jus (NG)	22.00	Whole roast lemon sole, brown shrimp, Ratte potatoes, asparagus & tartare cream (NG) 33.00
Spinach gnocchi, tomato pesto, Feta, Dakar spice & roast squash (V)	16.00	

Desserts

Home-made apple and blackberry crumble, vanilla ice cream or crème anglaise (V)	8.00	
Christmas pudding, brandy sauce (VE,V)	7.00	Chocolate brownie, chocolate sauce, vanilla ice cream (V) 8.00
Home-made Biscoff cheesecake, Biscoff & hazelnut crumb, salted caramel sauce (V)	8.50	Sticky toffee pudding, home-made toffee sauce & vanilla ice cream (V) 8.50
Classic tarte au citron, raspberry & champagne sorbet, raspberry coulis (V)	7.50	Yard Farm ice cream & sorbets, Ask for today's flavours (V, VE, NG) 2 Scoops 4.50 3 Scoops 6.00
Add a deep filled mince pie	1.00	

Sides

Skin-on fries (V, VE, NG) 5.00 Add truffle & parmesan 1.50
Triple cooked chips (V, VE, NG) 5.50 Add truffle & parmesan 1.50
Roast root veg (V, VE, NG) 5.00
Mixed house salad 3.50 French dressing (V, VE, NG)
Sausage meat stuffing 5.00
Pigs in blankets (NG) 5.00

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in a kitchen with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For all tables, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.



