




December Menu 1st to 24th

Starters

Juniper and pink gin salmon gravlax, zucchini and cucumber concasse, pink grapefruit and fennel purée, black fish poe. (GF available) £8.95


Parsnip, lovage & honey soup, truffle oil. (GF available) £6.95 

Duck & pistacchio terrine, cranberry & pear chutney, oregano crostini & fresh figs. (GF available) £8.25

Mains

Fully loaded pulled pork burger, Red Leicester, skinny fries & salad. (GF available) £15.95

10oz Local sirloin steak, confit mushrooms, roasted cherry tomatoes, Bernaise sauce, skinny fries & salad. (GF available) £25.95

Cajun roasted courgette, giant cous cous and raisin fricassee, beetroot and cardamom puree, coconut & pesto sauce. £15.95 

Roasted turkey, cranberry and chestnut stuffing, roast potatoes, honey glazed carrots, pigs in blankets, parsnip puree, red wine jus & Brussels sprouts. (GF available) £17.50

Pan fried salmon fillet, fennel potatoes cake, roasted red peppers and star anise purée, sun dried tomato & black caviar salsa. (GF available) £17.50

Spiced bean burger, sundried tomato pesto, fries & salad (GF available) £15.95

Slow cooked free range pork belly, Chorizo & bean fricassee, Brussels sprouts, cranberry & red wine jus. (GF available) £16.95

Desserts



Sticky Toffee Pudding, salted caramel ice cream, butterscotch sauce & pecans £8.95

Orange & cardamom panna cotta & cranberry crumbs. (GF available) £8.95

Coffee & honey Creme Brûlée, ginger bread. £8.95

Cheese Board. £8.95



 = Vegan
 = Gluten Free available on demand