

Two courses £35

Three courses £40

\* £2 / \*\*£5- supplement

## Starters

**Crispy Satay Tenderstem Broccoli (ve)**

Satay dip, burnt lime, peanut & coriander crumb

**Buttermilk Fried Chicken / Buttermilk Fried Brie (v)**

Chilli glaze & hazelnuts

*"This" chicken wings vegan alternative available (ve)*

**Cheesy Festive Garlic Bread (v)**

Confit garlic butter, mozzarella & brie cheese, cranberry chutney, arrabbiata sauce & basil

**Tin Of Mackerel Pate\* (gf av)**

Beetroot caviar, creamed horseradish, crispy onion, bilini's

**Caesar Dressed Fillet of Beef Tartar (gf)\*\***

Served classically with a mustard dressing, raw yolk, aged Parmesan & crispy capers

**Hamhock & British Ale Rarebit Croquettes**

Chive aioli, house piccalilli, crispy sage

## Sunday Roast

**Braised feather blade of beef / Free range roasted chicken supreme / Hog roast pork**

Duck fat roast potatoes

Roasted hispi cabbage

Charred carrots

Buttery mashed potatoes

Cauli cheese, gratinated three cheese sauce

Bone marrow gravy

Yorkshire pudding

## Vegetarian & Vegan option

Vegan vegetable & chickpea roast, roasted potatoes, charred carrot, roasted hispi cabbage, vegan gravy (ve)

## Desserts

**Mince Pie & Clotted Cream Rice Pudding Brulee (v)**

Vanilla bean ice cream, shortbread crumb

**Classic Christmas Pudding (v)**

Brandy custard, honeycomb ice cream, toffee fudge sauce

**Crispy Apple Gyozas (v, ve av)**

Biscoff sauce, vanilla pod ice cream, cinnamon dusting

A discretionary 10% service charge has been included in your bill. This optional charge is to cover the costs of providing exceptional service to you during your visit. Our dedicated staff members work tirelessly to ensure that your dining experience is as pleasant and enjoyable as possible. Thank you for dining with us and we look forward to serving you again soon.