



The MENU

2 course £27.50, 3 course £35

Appetisers

Lobster Bisque, Chilli Oil, Sourdough
Duck Liver Pâté, Spiced Doughnut, Pickles
Breaded Camembert, Dressed Watercress, Fig Chutney
Warmed Beetroot Salad, Walnuts, Honey Vinaigrette
Scallops, Garlic and Herb Butter, Parmesan Breadcrumb (+£7 Surcharge)

Mains

Roast Turkey, Pigs in Blankets, Roast Potatoes, Seasonal Greens, Spiced Red Cabbage,
Yorkshire Pudding & Gravy
Fish Of The Day (fillet), crushed new potatoes, sea vegetables, parsley and lemon sauce
Nut Roast, Roast Potatoes, Spiced red cabbage, buttered greens, veggie gravy and Yorkshire pudding.
8oz Grass-fed Sirloin, Duck Fat Potato Terrine, Bone Marrow Jus, Buttered Greens (+£15 surcharge)

Sharing Sides

Coastal Cauliflower Cheese £7
Roast Potatoes £5
Buttered Greens £5
Pork, Sage & Onion Stuffing £6
Pigs in blankets £8

Desserts

Winter Berry Pavlova
Christmas Pudding, Brandy Custard, Cranberries
Chocolate Orange Baked Cheesecake, Vanilla Ice Cream
Selection Of Local Cheeses, Celery, Grapes, Chutney and Crackers (£8 surcharge)

If you have allergies or dietary requirements, please contact us so that we can make necessary arrangements for you on the day