



Christmas Specials

Starters

Spiced parsnip & apple soup, toasted hazelnuts, truffle oil and warm crusty bread. (Vg, Gfo)	£8
Potted crab with parmesan crisp and herby focaccia croutons. (Gfo)	£9
Duck liver & orange pate with spiced plum chutney and granary toast. (Gfo)	£9
Roasted portobello mushroom stuffed with stilton, walnuts and dates. Rocket salad, basil oil. (V, Gf)	£9

Mains

Roasted rump of lamb with dauphinois potatoes, braised red cabbage, purple sprouting broccoli and a fruity mulled red wine & blackberry sauce. (Gf)	£25
King prawn, borlotti bean & chorizo cassoulet with garlic & chilli crevettes and warm crusty bread. (Gfo)	£20
Slow roast pork belly, sea salt & fennel crackling with pig in blanket, chestnut & cranberry stuffing ball, honey roasted heritage carrots, buttered veg, roast potatoes, cider gravy and apple sauce. (Gf)	£24
Baked fillet of Salmon topped with a pistachio & parmesan crust. new potatoes, Tenderstem broccoli and a fresh herb & lemon butter sauce. (Gf)	£23
Creamy barley risotto with roasted heritage carrots, fresh dill, toasted walnuts and chilli oil. (Vg)	£18

Desserts

Christmas pudding with brandy sauce, Rum & raisin ice cream.	£8
Mulled wine poached pear with blackcurrant sauce, chestnut cream and honeycomb. (Gf, Vg)	£8
St Clements posset with shortbread and boozy raspberries. (Gf)	£8
Rich chocolate brownie with salted caramel sauce, caramelised nuts and pistachio ice cream.	£8