



FESTIVE MENU

2 COURSES £20

3 COURSES £25

STARTERS

HAGGIS SCOTCH EGG

HAGGIS SCOTCH EGG, CARAMALISED SWEDE
PUREE & CELERAIAC REMOULADE

7

MUSHROOM PATÉ

TARRAGON OIL, PICKLED CRANBERRIES & TOAST

7

PICKED CRAB SALAD

CRAB MEAT, PICKLED APPLE,
SPICED MAYO & BRIOCHE

9

HAM HOCK TERRINE

HAM PRESS, PINEAPPLE SALSA, QUAIL EGG,
SALT & VINEGAR POTATO STRAWS

8

BEETROOT CARPACCIO

BEETROOT TEXTURES, SUNBLUSHED TOMATO,
WALNUT & VEGAN FETA MOUSSE

7

BAKED CAMEMBERT

SMOKED TOMATO CHUTNEY & FOCACCIA

8

SALMON TERRINE

SMOKED SALMON, DILL & CHIVE MOUSSE,
PICKLED FENNEL & MALTED BREAD

9

CHICKEN LIVER PATÉ

ONION MARMALADE & BRIOCHE TOAST

8

MAIN COURSES

BEETROOT & FIG TART

BALSAMIC SHALOTS, MASH & RED WINE
SAUCE

15

ROAST TURKEY

PIGS IN BLANKETS,
MASH & SEASONAL VEG

16

COD LOIN

ROASTED KHOLARABI, SPINACH PUREÉ &
PARMESAN CRUMB

18

STEAK BURGER

WITH A SAUSAGE PATTY, MAPLE BACON &
MELTED BRIE & FRIES

15

VENISON

WITH FONDANT POTATO, ROAST PARSNIP,
CELARIAC REMOULADE, PICKLED
BLACKBERRIES & A RICH JUS

25

EXCLUDED FROM SET MENU OFFER

ROOT VEGETABLE TERRINE

MASH, TENDERSTEM,
SPINACH & CELARIAC PUREE

14

BUTTERNUT SQUASH RAVIOLI

ROAST SQUASH, SQUASH AND SAGE SAUCE
AND CRISPY SAGE

15

BEEF & BLUE CHEESE PIE

MASH, ROASTED CARROTS, TENDERSTEM &
GRAVY

8

SIRLOIN CANNON

MASH, HORSERADISH CREAM & A RED WINE,
WILD MUSHROOM SAUCE

22

3 SUPPLEMENT

8OZ FILLET

CHIPS, PLUM TOMATO, PORTABELLO
MUSHROOM & PEPPERCORN SAUCE

28

EXCLUDED FROM SET MENU OFFER

12OZ RIBEYE

CHIPS, PLUM TOMATO, PORTABELLO
MUSHROOM & PEPPERCORN SAUCE

25

5 SUPPLEMENT

PLEASE SPEAK TO A MEMBER OF STAFF ABOUT YOUR ALLERGIES/DIETARY REQUIREMENTS