

A LA CARTE

5.00pm-8.00pm

STARTERS

TORCHED MACKEREL £7.25
horseradish ,beetroot, dill

BRAISED & GLAZED PORK BELLY £7.95
roast onion, apple, hazelnut

PAN FRIED BRILL £7.80
Sweetcorn, chorizo

GLAZED PUMPKIN £6.75
pumpkin cream, granola, blue cheese

MAIN COURSES

ROAST CHICKEN BREAST £17.95
mushroom, bacon cabbage, potato fondant

BRAISED LAMB SHOULDER £18.75
glazed parsnips, smoked mash, elderberry jus

PAN FRIED COD £16.95
pumpkin, tarragon, mussels

RISOTTO £14.75
chestnut, goat's cheese, beetroot

DESSERTS

CHRISTMAS PUDDING £6.25
brandy anglaise

DARK CHOCOLATE DELICE £7.50
lime meringue

STICKY TOFFEE PUDDING £6.25
caramel ice cream, butterscotch sauce

PUMPKIN CAKE £6.95
ginger ice cream

CHEESE BOARD £8.25
selection of 3 cheeses, chutney & crackers

We have full detail of the specified 14 allergens contained in each dish on our menu If you would like this information please ask a member of staff