



Festive Menu

Menu available from 29th November to 3rd January.
Pre order and deposit required for tables of 6 or more.
3 courses per person will be discounted to £30
(Unless it's already less than that- of course!)

Starters

- Tomato and basil soup** with olive bread **GFA VEA** £6.00
Winter vegetable soup with toasted bread **GFA V** £6.00
Brie wedges with cranberry compote **GFA** £6.70
Fish cake with lobster Veloute and seaweed crumb £9.00
Chicken strips with sweet chilli sauce **GFA** £7.70
Duck and orange pate with red onion chutney and toasted bread £6.70
Dirty loaded fries with bacon, cheddar and BBQ sauce £7.50

Mains

- Roast Turkey Ballotine**, served with duck fat roasties, glazed carrot and parsnip, sage and onion stuffing, pig in blanket, sprouts, Yorkshire pudding and proper gravy
Small £16.00 // Regular £20.00
Vegetarian option is available
- Vegetable lasagne**, vegetables in a tomato sauce layered between vegan pasta sheets then topped with a herb infused crumb. Served with olive bread **VEA** £16.50
- Festive Pie** loaded with turkey, mini pigs, cranberry cream, mashed potatoes, seasonal vegetables and proper gravy £18.50
- Steak and ale pie**, served with mashed potatoes, seasonal vegetables and proper gravy £16.50
- Pan roasted seabass**, sun blush tomato and pesto risotto £19.00
- Coach beef burger** lightly spiced beef burger with burger relish, baby gem and cheddar cheese. Served with fries and slaw **GFA** £15.50
- Festive turkey burger**, topped with crispy bacon, brie and cranberry sauce. Served with fries and slaw **GFA** £18.50
- Beef Bourguignon** served with crusty bread **GFA** £16.00

Puddings

- Christmas pudding** served with brandy cream **GFA** £7.50
Baileys choc mousse **GFA** £7.50
Apple and toffee crumble, served with custard **V** £6.95
Lemon Panacotta Tart served with lemon sorbet **V** £6.95
Chocolate and caramel mirrored torte with vanilla ice cream **VEA** £8.00

V- Vegetarian Adaptable, VEA- Vegan Adaptable, GFA- Can be made with 'gluten free' ingredients

All of our food is ethically sourced & always British farm assured produce when in season. We only work with suppliers with a holistic approach to CSR. We recognise the importance of accurate allergen information & as our food is produced by real chefs in our own kitchen this data can change daily, so if you have a specific concern please ask a member of the team, although it's sadly impossible for us to guarantee any dish is 100% allergen free.

