

Festive Sunday Menu

Served from 12.00pm – 9.00pm

Pre-Starter

Selection of Artisan Bread, Butter, Olive Oil & Balsamic (V) 4.50

Marinated Olives (G, D, V, VE) 5.50

Starters

Leek & Potato Soup, Crispy Leeks, Artisan Bread (D, V, VE)

Festive Waldorf Salad, Cranberry, Pear, Celery, Walnuts, Wild Rocket, Mayonnaise (G, D, V, VE)

Brie & Caramelised Onion Tartlet, Crème Fraiche, Mixed Leaves (G, V)

Chicken & Wild Mushroom Vol-au-Vent, Tarragon Cream, Mixed Leaves, Herb Oil

Chicken Liver Parfait, Red Onion Chutney, Mini Bloomer

Salmon & Dill Fishcake, Lime Mayonnaise, Mixed Leaves, Lime (G)

Crispy Whitebait, Lemon Aioli, Lemon (D)

Mains

12 Hr Confit Pork Belly Roast Potatoes, Herb Stuffing, Crackling, Apple Sauce, Jus (G, D)

Roast Topside of Welsh Beef, Yorkshire Pudding, Horseradish Sauce, Roast Potatoes, Red Wine & Thyme Jus

Roasted Turkey Breast, Roast Potatoes, Herb Stuffing, Pig In Blanket, Cranberry Sauce, Jus (G, D)

Cranberry, Chestnut & Brown Rice Timbale, Roast Potatoes, Jus (G, D, V, VE)

Baked Cod Fillet, Mashed Potato, White Wine & Chive Sauce

Pan Roasted Salmon Fillet, Potato Gratin, Charred Endive, Bearnaise Sauce (G)

Slow Roasted Lamb Shank, Bubble & Squeak, Rosemary Jus (G) **(Supplement 5.00)**

(All Mains Served with Seasonal Greens & Cauliflower Cheese)

Sides

Skinny Chips (G, D, V, VE) 4.50

Pigs in Blankets (G, D) 5.50

Desserts

Selection Of Ice Creams & Sorbets (G)

Classic Tiramisu, Coffee Crème Fraiche (V)

Chocolate & Orange Cake, Orange Confit, Orange Sorbet (D, V, VE)

Vanilla Baked Cheesecake, Forest Fruits, Crème Anglaise (V)

Traditional Christmas Pudding, Vanilla Rum Sauce, Mulled Seasonal Berries (D, V, VE)

Apple & Raspberry Crumble, Cinnamon Custard (V)

3 Courses 29.95

A 10% discretionary service charge will be added to all bills.

All dishes may contain some traces of nuts. Please advise us if you are allergic to nuts or any other food items.

Please ask a member of the team if you wish to amend any item of a dish.