

3 Course Set Menu £34.95 per person (£10pp deposit required)

STARTERS

Sticky chilli buttermilk chicken

Salt & pepper cauliflower bites with peanut salad (VE) (GF option)

Smoked salmon pate & Mamar's sourdough toast (GF option)

Garlic & herb flatbread with dips (N)

MAINS

Traditional festive turkey dinner with all the trimmings

Steak frites - flattened 6oz rump steak & beef dripping chips (Upgrade to 8oz Sirloin for £5!) (GF)

Fish pie and greens

Classic baked Ratatouille (VE) (GF)

DESSERTS

Triple Chocolate Brownie (GF) (N)

Baileys crème brûlée (GF option)

Winter Mess with mince pie ice cream

Selection of local ice cream (VE option) (GF Option)

SUNDAYS ONLY (Served 12pm-8pm)

Main Option - Chargrilled Half Chicken (upgrade to Roast Beef Sirloin +£1.00) served with beef dripping roast potatoes, maple roast carrot & parsnip, carrot & swede mash, buttery cabbage, Yorkshire pudding and beefy gravy.

Service charge not included. If you would like to leave a tip, please speak to your server.

(V) Vegetarian - (VE) Vegan - (GF) Gluten Free - (GF Option) Gluten Free Option Available - (N) Contains Nuts or Peanuts

Please inform us of any allergens or dietary requirements. Please note that while we make every effort to meet our customers' dietary requirements, food & drink are prepared in areas & open kitchens where allergenic ingredients may be present. Group booking menu only. Menu subject to changes.