

Christmas Party Menu

2 Courses 23.95 - 3 Courses 27.95

Starters

Soup of the day (v)

Confit of salmon,
cod roe emulsion, crispy seaweed, pickled daikon, dill oil (gf)

Pork fritter,
apple remoulade, brown sauce, crispy crackling, sweet and sour quince

Mains

Braised beef short rib,
welsh rarebit, caramelised cauliflower, pickled walnut, crispy shallot (gfo)

Pollock,
cucumber beurré blanc, sea vegetables, seaweed gnocchi, crispy mussels (gfo)

Wild mushroom ravioli,
pickled mushroom, parmesan cream, sourdough crisp (v)

Desserts

Christmas pudding,
malted milk custard, cranberry sorbet

“Winter mess” vanilla cream,
pear, meringue, ginger bread, caramel (gfo)

Dark Chocolate pave,
almond milk purée, clementine sorbet

*(v) suitable for vegetarians (ve) vegan (gf) gluten free (gfo) gluten free option (w) wine/ale recommendation for this dish
Gluten free dishes: please note, most of our dishes can be adapted to offer a gluten free option, please ask staff for details*

Nuts, allergies and dietary requirements: We regret we cannot guarantee our food products are totally nut free. Some of our dishes contain nuts and other dishes may contain nuts or nut traces. If you have any allergies or special dietary requirements please consult a member of staff and ask to see our recipe book detailing all the ingredients we use in our dishes. If you are in any doubt, please select another dish from our menu.