

FESTIVE SET MENU

Three Courses £25.95

STARTERS

Classic prawn cocktail, Marie rose sauce, lemon, brown bread (CP,D,E,G,M)

Roasted parsnip soup, hot honey, sourdough (G,VVG) **Vegan without butter**

Pork & wild mushroom terrine, piccalilli, grilled sourdough (C,E,M,G)

MAINS

Roast Norfolk turkey breast, chestnut & orange stuffed leg, seasonal accompaniments (D,E,G,N,S)

Roasted pepper & feta cheese frittata, herb salad, parmentier potatoes (D,E,V)

Roast loin of cod, clam & bacon chowder, toasted hazelnuts (C,D,F,MO,N)

DESSERTS

Traditional Christmas pudding, brandy custard (D,E,G,N)

Lemon meringue tart, clotted cream (D,E,G)

Chocolate & orange torte, honeycomb (SY,VG)

SIDES

Skinny fries (V) - Roasted sprouts, chestnuts & pancetta (D) - Mac 'n' cheese (D,E,G) - Seasonal veg (D,V) - Tossed mixed salad (M,S,VG) - Skinny fries, rosemary salt, paprika mayo (E,V) - Honey roast parsnips (D,V) - | All 5

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help. All prices include VAT.

A discretionary service charge of 10% will be added to your table.
Available Monday-Friday 12-3pm & Monday-Thursday 5pm-8.30pm
Monday 24th November until Friday 19th December

Some of our dishes contain the following allergens
or are suitable for vegetarian/vegan:

(C - CELEERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)