FESTIVE MENU

3 COURSE £35

ADD 1.5HR OF **BOTTOMLESS PROSECCO** FOR EXTRA £25 PP

STARTERS

HALLOUMI FRIES
WITH CHILLI JAM (GF)

PULLED BEEF SLIDERS
& HOMEMADE COLESLAW

BEETROOT TARTARE
FRESH MINT DRESSING, HOMEMADE GUACAMOLE (GF, DF, VG)

PRAWN COCKTAIL
JUMBO PRAWNS, HOMEMADE MARIE ROSE SAUCE, SHREDDED LETTUCE (GF, DF)

MAINS

COD LOIN
WITH CHORIZO & NEW POTATOES STEW (GF,DF)

TRUFFLE MUSHROOM RISOTTO
PORTOBELLO MUSHROOMS, TRUFFLE OIL & DRIED CRISPY ONION (GFO, DFO, V, VGO)

DUCK BREAST
BLACK LENTILS, GLAZED CARROTS (GF, DF)

CATTLE & COCKTAIL CHRISTMAS DINNER
ROASTED ROSEMARY POTATOES, BRAISED RED CABBAGE, BRUSSELS SPROUTS, HONEY GLAZED CARROTS, PIGS IN BLANKETS, YORKSHIRE PUDDING & RED WINE JUS
CHOOSE FROM SLICED RUMP, GRILLED CHICKEN BREAST OR FILLET OF SALMON (DF,GFO)

SLOW ROASTED SIRLOIN
RED WINE JUS, SMOKED GARLIC MASH POTATO, TENDERSTEM BROCCOLI® & GLAZED SHALLOT (GF, DF)

STEAK FRITES
SLICED DRY AGED STEAK, FRENCH FRIES & SAUCE OF YOUR CHOICE (GF,DF)

SAUCES: PEPPERCORN (NFO), **GARLIC BUTTER** (GF), **CHIMICHURRI** (GF, DF)

Add to your meal: **JUMBO PRAWNS ... EXTRA £12** **HALF A LOBSTER... EXTRA £30**

DESSERTS

APPLE CRUMBLE
& DEVON CUSTARD (V)

SORBET
3 SCOOPS (VE, GF, DF)

PUFF PASTRY MINCED PIE
WITH CLOTTED CREAM (V)

If you have any food allergies or dietary requirements please inform your server prior to ordering
All prices are inclusive VAT. A discretionary service charge of 10% will be added to your bill.