FESTIVE MENU

3 COURSE £35

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

Available every day 12-2.30pm & weekdays 5-6pm
pre-order only, for groups of 4 and more

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)