



Festive December Menu

£25 incl. glass of house wine or pint of Spitfire lager

Starters

Salmon trio with horseradish & dill quenelle – £9
grilled lemon, pickled beetroot, crispy rocket leaves

Chicken liver & cognac paté with clarified butter – £7
grilled sourdough, caramelised red onion marmalade, toasted walnuts

Honey roasted parsnip soup (v) – £5
bread roll and toasted sunflower seeds

Mains

Turkey breast with roasted rosemary potatoes – £16
honey glazed parsnip, carrots, Brussels sprouts, stuffing, pig in blanket, gravy

Pan-fried fillet of salmon with Dauphinoise potato – £19
lemon & thyme butter emulsion, carrot and truffle oil puree

Filo pastry basket stuffed with creamy garlic spinach (v) – £12
dried cranberries, mushroom and feta cheese, roasted potato, tomato sauce

Desserts

Traditional Christmas pudding with warm brandy sauce – £8

Warm apple & rhubarb crumble with vanilla ice cream – £7

Chocolate yule log with vanilla & cacao cream – £7

*If you suffer from any allergens or food intolerances and wish to find out more about the ingredients we use, please inform your server or a member of staff. (v) Vegetarian.
A discretionary 12.5% service charge will be added to your bill. Prices include VAT*