

FIXED PRICE MENU

at distinctive inns

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ONE COURSE £9.95 • TWO COURSE £12.95 • THREE COURSE £15.95
SERVED MONDAY TO FRIDAY 12NOON - 6.30PM

STARTERS

BREAD & OLIVES

focaccia, halkidiki olives (V) (VE) (GFO)

FRESH SOUP

bread & butter (V) (GFO)

DUCK & FIG TERRINE

fig chutney, bread & butter

WILD MUSHROOM FRICASSEE

garlic focaccia, gran moravia (V) (GFO)

MAIN COURSE

ROAST TURKEY

pigs in blankets, stuffing, roast potatoes, roasted parsnips, carrots, sprouts, red cabbage & gravy

FISH & CHIPS

battered haddock, mushy peas,
hand cut chips, lemon (GF)

BLADE OF BEEF

button mushrooms, shallots, horseradish mashed potato, parsnips, carrots, beef gravy (GF)

CLASSIC BURGER

gem, tomato, onion, burger sauce, brioche bun,
slaw, gherkin, skin on fries (GFO)

MUSHROOM NUT ROAST TART

pesto, roast potatoes, carrots, red cabbage,
brussel sprouts (V) (VE)

PUDDINGS

CHOCOLATE BROWNIE

chocolate sauce, praline ice cream (V)

STICKY TOFFEE PUDDING

salted butterscotch sauce, vanilla ice cream (V)

CHRISTMAS PUDDING

brandy sauce

ICE CREAMS & SORBETS

three scoops of your choice (V) (VEO) (GF)

all our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu descriptions don't always mention every single ingredient, so just ask if you're unsure. please note that allergens contained within our condiments are not included in the allergen information. please inform one of our team of your specific allergy or dietary requirement when ordering, even if you have eaten the dish previously. our suppliers and kitchens handle numerous ingredients and allergens and whilst we have strict controls in place to reduce the risk of contamination, unfortunately it is not possible for us to guarantee that our dishes will be 100% allergen or contamination free. some of our fish dishes may contain small bones. (V) vegetarian (GFO) gluten free option available (GF) gluten free (VE) vegan