FIXED PRICE MENU

two course 12.95 three course 15.95. available monday to friday 12.00 - 6.30pm

STARTERS

BREAD & OLIVES
olive oil, balsamic vinegar (VE) (GFO)

FRESH SOUP
ciabatta & butter (V) (GFO)

SMOKED MACKEREL PATE
beetroot chutney, watercress, ciabatta

WILD MUSHROOMS
cream, truffle oil, rosemary focaccia (V) (GFO)

MAIN COURSE

CHICKEN BREAST
potato gratin, wild mushrooms, double cream, tarragon, green beans, mangetout, sugar snaps

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

STEAK & ALE PIE
buttered mash, glazed carrots, green beans, gravy

ROAST TURKEY
roast potatoes & parsnips, yorkshire pudding, stuffing, pigs in blankets, cauliflower cheese, carrots, greens

MASSAMAN CURRY
thai curry sauce, sweet potato, red pepper, pak choi, mangetout, baby corn, basmati rice (VE)

PUDDINGS

CRÈME BRÛLÉE
handmade shortbread (V)

CHRISTMAS PUDDING
brandy sauce

CHOCOLATE BROWNIE
chocolate sauce, vanilla ice cream (V)

ICE CREAMS & SORBETS
two scoops of your choice (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 (VEO) vegan option available