

If you have a food allergy or special dietary requirements, please inform a member of staff or ask for more information.



2 Courses £35
3 Courses £39

Festive December Set Menu

NIBBLES

A Tin Of Artisan Bread

balsamic and extra virgin olive oil **£5.50**

Marinated Olives £5.50

STARTERS

Chestnut And Celeriac & Chestnut Soup truffle oil, chives and Roger's bread roll (v)

Deep-Fried French Brie leaf garnish, redcurrant and port sauce

Port And Chicken Liver Parfait onion and sultana marlamade and brioche toast

Smoked Haddock Fishcakes dill and watercress cream sauce

Avocado And Prawns cocktail sauce and cos lettuce (£3 supp)

Baked Loch Fyne Queen Scallops Swiss Gruyere Cheese (£5 supp)

MAIN COURSES

Butter-roast turkey breast pigs in blankets, goose fat roasties, honey-roast root vegetables, Brussels sprouts, red cabbage, chestnut stuffing and cranberry sauce

4 Hour Braised Beef Cheek button mushrooms, bacon, shallots and red wine sauce served with creamy mash

Pressed Belly Pork mustard mash, black pudding bon bons, garlic and rosemary cream sauce

Leek And Mushroom Pie truffle white wine sauce & spinach tenderstem broccoli, hand cut chips (v) (ve)

Fillet Of Line Caught Seabass mash potatoes, kale, caper, prawn and lemon butter (£4 supp)

Char Grilled Rump Steak seasoned fries, greens, peppercorn sauce (£5 supp)

DESSERTS

Sticky Toffee Pudding French caramel sauce and ice cream

Chocolate Delice honeycomb and chocolate ice cream (£2 supp)

Limoncello Cheesecake raspberry sorbet

Wedge Of Blue Stilton chutney and biscuits

Christmas Pudding brandy cream sauce

(v) vegetarian (vg) vegan - All dishes subject to market availability