



Christmas menu

Lunch: 2-courses £19. 3-courses £23. Evening: 3-courses £30.

TO START

Festive mezze board to share

Wood-fired smoked sausages, spiced cauliflower hummus VE, spinach and mushroom winter bites V, homemade pickles VE, ham hock terrine, olives VE and sourdough bread.

MAIN COURSE

Braised beef in Love Lane beer gravy GF
Slow-cooked duck leg, chestnut purée, pomegranate GF
Roasted mushroom, sage and chestnut wellington V
Winter spiced cauliflower and lentil loaf VE
All accompanied by braised red cabbage, roast potatoes and creamed sprouts

DESSERT BOARD TO SHARE

Chocolate mousse pots with boozy orange marmalade

Treacle tart with clotted cream

Vegan spiced pear tarte Tatin with ice cream VE

For parties of 10 or more we will be adding a discretionary 10% service charge to the bill

Please inform staff of any allergies GF Gluten-free VE Vegan V Vegetarian



