



## December 2018 Set Menu

£22.00 for 2 Courses

Available Tuesday to Thursday all day, Friday & Saturday Lunch

### Starters

**Spiced Roasted Cauliflower Soup, Onion & Coriander Bhaji, Crusty Bread**  
**Beetroot & Cider Cured Salmon, Walnut, Salad Cream, Beetroot**  
**Scotch Egg, Mustard Mayonnaise, Bois Boudran Sauce**  
**King Prawns, Garlic & Chilli Butter, Croute, Aioli, Herb Salad**  
**Parmesan & Polenta Ravioli, Browned Sage Butter, Roasted Aubergine**



### Mains

**Roast Crown of Local Turkey, Traditional Christmas Trimmings**  
**Steak & Kidney Steamed Pudding, Creamed Potato, Thyme & Honey Roast Root Vegetables, Gravy**  
**Fish Pie (Cod, Smoked Haddock, Salmon), Minted Peas, Winter Giroles**  
**Plaice Fillet, Pickled Cucumber & Dill, Crab & Spring Onion Croquette, Shellfish Bisque, Crispy Kale & Buttered Leeks**  
**Truffle Gnocchi, Caramelized Onion, Wilted Spinach, Giroles, Garlic Cream & Parsley**



### Desserts

**Christmas Pudding, Brandy Sauce- £6.50**  
**Steamed Plum Pudding, Vanilla Custard - £6.50**  
**Apple Tart Tatin, Calvados & Toffee Ice-Cream- £6.50**  
**Freshly Churned Ice-Creams or Sorbet (Two Scoops), Brandy Snap Biscuit - £7.00**  
**Cheese, Selection of 2, 3 or 4, Chutney, Water Biscuits - £5.00 / £7.00 / £9.00**



*Pre-orders and deposits will be required for parties of 6 or more.*

*Nuts are used in our kitchen, therefore all dishes may contain traces.*

*Please advise staff of any food allergies when placing your order .*

*Menu subject to change. There will be a 10% service charge added to your bill.*

*Our food is prepared from scratch so please be aware all main courses can take up to 30 minutes to prepare.*