



Festive Menu

**2 COURSES FOR £20 OR
3 COURSES FOR £25**

Available Mon-Thurs from 12pm

Mulled Wine
and
Mince Pies

STARTERS

Caramelised Cauliflower Velouté (GF V VEA)

Florets, Cumin Yoghurt

Beef Shin Roulade (GF)

Potato Layer, Onion, Bearnaise

Smoked Haddock Fishcake (GF)

Poached Egg, Watercress Sauce

FLAT CAP CLUB

To Be Eligible For Offers & Discounts Sign Up As A Flat Cap Member!



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MAINS

Turkey Ballotine (GFA)

Pistachio Stuffing, Roast & Mash Potato, Chestnut Puree, Honey Baby Roots, Greens, Red Wine Sauce

Steamed Salmon Fillet (GF)

Potato, Variety of Beetroot, Olive Crumble, Sea Vegetables

Vegetable & Chestnut Stew (V, VEA)

Sage Crust, Crispy Kale

DESSERTS

Traditional Christmas Pudding (V)

Brandy Sauce, Red Currants

Black Forest Chocolate Mousse (V)

Cherry Puree, Honeycomb, Kirsch Cream

Honey & Oat Tart (V)

Bee Pollen, Stout Ice Cream

Selection of Seasonal Sorbets (GF, VE)

Wild Berry Compote



Scan the QR code to view our full allergen information.

Please let your server know of any allergies or dietary requirements.

GFA - Gluten-free Available VEA - Vegan Available

GF - Gluten-free V - Vegetarian VE - Vegan