



CHRISTMAS

Menu

TWO COURSE £29.50/ THREE COURSE £36

START

Soup - roasted sweet potato - ginger - crispy kale - chive oil - bread (ve)(gfa)
celery, gluten, soya

Smoked mackerel pate - horseradish cream - beetroot jam - sourdough (gfa)
gluten, fish, milk, sulphite

Pressed ham hock - beer onions - pickles - toast (gfa)
gluten, mustard, sulphite

Pickled beets - whipped feta - smoked almonds - toast (ve)(gfa)
gluten, milk, soya, nuts

MAIN

Cranberry & orange stuffed turkey - pigs in blankets - redcurrant jus
gluten, milk, mustard, sulphite

Pulled lamb shoulder Balentine - pickled courgette - redcurrant jus (gf)
mustard, sulphite

Chalk stream trout - beetroot jam - samphire - salty fingers - sorrel sauce (gf)
Fish, milk

Stuffed butternut - cranberry, walnut & spinach stuffing - onion crumble -
whipped cheese (ve)(gfa)
gluten, nuts, soya

DESSERT

Dark chocolate & raspberry torte - whipped vanilla cream (ve)
gluten

Lemon Possett - berry compote - shortbread crumb - crème fraiche (ve)(gf)
eggs, milk, nuts

Classic Christmas pudding - brandy sauce (ve)(gf)
nuts

Lincolnshire poacher - Devonshire Blue - celery - crackers - chutney (gfa)
celery, gluten, milk, nuts, sulphite

