

STARTER

Venison Carpaccio £8

celeriac puree, poached cranberries, smoked chestnut oil

Roasted Root Vegetable, Cumin & White Chocolate Soup £4 \vee

parsnip crisps, truffle oil

Confit Duck Leg £7

crispy noodles, spiced plum sauce

Honey-glazed Chipolatas £6

crispy onions, homemade BBQ dip

Sesame-crusted Brie £6 v

cranberry & blood orange compote

Pomegranate Salad £5 v

pomegranate seeds, sticky beetroot, feta cheese

Home-made Crab Cakes £6

shredded Asian salad, Thai dressing

MAIN COURSE

Festive Roast £13

carved butter-basted Goosnargh turkey, pigs in blankets, stuffing, gravy, seasonal vegetables

Braised Shin of Beef £15

parsnip mash, rainbow carrots, butter beans, braising juices

Pan-fried Salmon Fillet £17

Scottish mussels, pancetta, garden peas, dill oil

Seafood Pie £15

creamy mixed seafood and spinach topped with cheddar mash

Sweet Potato, Butternut Squash & Cranberry Stew £13 ν

chunky walnut bread

Stuffed Chicken Breast £15

apricot, sage & onion stuffing, caramelised baby onion gravy