



# CHRISTMAS MENU

## STARTERS

- Ham hock with apple salad <sup>(G,D)</sup>
- Chicken wings & smoked leeks <sup>(D)</sup>
- Black risotto with confit garlic <sup>(V,D,S)</sup>
- Spinach risotto with crumbed salty feta cheese & crunchy garlic rocks <sup>(V,D)</sup>

## MAINS

- Pork Porterhouse with apple sauce & chips
- Creole sea bass with kale salad
- Black risotto with succulent flame-grilled prawns tossed in chilli, parsley & garlic <sup>(D,S)</sup>
- Confit duck leg, fondant potato, creamy sprouts & bacon, roast carrot
- Mushroom & spinach tart <sup>(V)</sup>
- 14oz Flat Iron steak with chips <sup>(G)</sup>
- Half a grilled chicken smothered in a fresh lemon, garlic & herb gremolata with chips

Selection of sides (£2 supplement, per side)

## DESSERTS

- Blueberry cheesecake
- Chocolate fondant with vanilla ice cream
- Peach cobbler

Two Courses **24.95**    Three Courses **29.95**

## #GUILTYPLEASURES

Christmas Menu served from 26th November until Christmas Eve 2018.  
If you have any special dietary requirements, please let us know at the time of booking. If a particular fresh produce is unavailable on the day, a suitable alternative will be offered. (V) Suitable for Vegetarians (G) Contains Gluten (D) Contains Dairy (S) Contains Shellfish (N) Contains Nuts. Allergenic ingredients are present in our kitchen. We cannot guarantee dishes are 100% free of these ingredients. Please ask staff for full allergens list. 10% discretionary service charge applies.