



Festive specials

Starters

Whole baked camembert for 2 people, served with freshly baked bread, pickled celery, date & apple chutney & salad **17**

Chicken & chorizo terrine, slow roast tomato chutney & focaccia crouton **9**

Smoked salmon & dill fishcake, seaweed tartar sauce & lemon **8.5**

Main Courses

Traditional roast turkey breast, goose fat roasties, whole baked carrot, sprouts & chestnuts, pigs in blanket, stuffing bon bon & gravy (Voa) **19**

Pan fried duck breast, confit duck leg sausage roll, buttered kale & cranberry relish **29**

Pan fried salmon, crushed new potatoes, samphire, lemon & mussel sauce **19.5**

Truffled Jerusalem artichoke gratin served with charred hispi cabbage **17.5**

Desserts

Chocolate yule log served with lightly whipped vanilla cream & berries **8.5**

Christmas pudding served with boozy brandy sauce & glacier cherries **8**

Festive cheeses from The Cheese Shop; crackers, mulled wine & cranberry chutney **13**