



STARTER

Soup of the Day

served with granary bread (V)

Goat's Cheese Crostini

with an olive tapenade (V)

Smoked Haddock and Brie Fish Cake

with a cranberry salsa

Roast Cajun Chicken

with potato salad and a lemon and coriander dressing

Pan Fried Chorizo and Gnocchi

with baby spinach and roasted red pepper

MAIN COURSE

Lamb Shank

slowly braised served with seasonal vegetables

Christmas Dinner

Roast turkey served with all the traditional trimmings

Roast Cajun Chicken

with potato salad and a lemon and coriander dressing

Grilled Sea Bass

served with asparagus and seasonal vegetables

Butternut Squash, Spinach and Smoked Cheddar Cheese Pie

served with seasonal vegetables (V)

All served with roasted potatoes and seasonal vegetables

(V) Vegetarian

All of our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present and our menu description does not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering.

A £1.00 per person discretionary service charge will be added to your bill. This will be presented to you at the end of your meal.

À LA CARTE