

# Festive Set Menu

**2 courses for £32**

**3 courses for £40**

## Starters

Spiced squash soup, harissa oil, homemade bread (VE, GF without bread)

Ham hock scotch egg, piccalilli

Butter poached leeks, leek fondant, leek and chive sauce, crispy leeks (V, GF)

Pan seared scallops, red pepper ketchup, charred cauliflower, crispy kale, honey lime vinaigrette (GF) (£3 supp)

## Mains

Roast turkey breast, pigs in blankets, roast potatoes, winter vegetables, Farriers' gravy (GF without pigs in blankets)

Braised short rib, horseradish crumb, spring onion and chive mash, spiced red cabbage

Wild mushroom risotto, picked shimeji mushroom, parmesan crisp, chive oil (GF, VE without crisp)

Pan fried seabass, curried mussel sauce, Bombay new potatoes, buttered kale (GF)

## Desserts

Tonka bean crème brûlée, traditional shortbread (GF without shortbread)

Christmas pudding, brandy butter, brandy snap (GF and VE available)

Apple and winter berry crumble, ginger and cinnamon topping, custard (GF, VE with ice cream)

Festive cheeseboard, crackers, 1606 ale chutney (£3 supp)

Mince pies to finish

Set menu must be booked and pre ordered in advance. Pre orders for all festive set bookings are required no later than 5 days in advance. A deposit of £10 per person will be taken to secure the booking. Cancellation of festive set bookings must be no later than 7 days prior to the event, after which the deposit will be non-refundable. Not available on Sundays – an alternative menu will be sent to you for a group booking of 10 or over. A discretionary 10% gratuity will be added to your bill on the day. All gratuities go directly to all staff on duty.

