

FESTIVE LUNCH / 15.00

2 COURSE

(available until 3pm)

FESTIVE FEAST / 18.50

3 COURSE

(available all day)

ADD A CLASS OF PROSECCO / 3.50

STARTER

Pigs in blankets ^{gf}
with honey, mustard & thyme

Halloumi chips ^{v/gf}
Deep fried with chilli & lemon

Pork scratchings ^{gf}
with apple & ginger sauce

Nocellara olives ^{gf/v/vg}
Large Italian olives

Cheddar Gorgeous ^v
2x Cheddar & caramelised onion patties with cranberry sauce
(or 2 of our other patties - see main menu)

MAIN

MEATY

Any pie & mash with a Yorkshire pudding, carrot & swede mash, baby roasties, pig in blanket, crackling & gravy

VEGGIE

Any pie & mash with a Yorkshire pudding, carrot & swede mash, baby roasties, parsnip stuffing balls & gravy

VEGAN

Any pie & vegan mash with a vegan Yorkshire pudding, carrot & swede mash, baby roasties, parsnip stuffing balls & vegan gravy

All served with cranberry sauce

GLUTEN FREE OPTIONS AVAILABLE

PICK A PIE

THE CRACKER

Free range British turkey & ham with cranberry, parsnip & sherry

DEER SANTA

Wild British venison, bacon, red wine & green lentil

MISTLE MOO

British beef steak, bacon & port

GLUTEN FREE OPTION +55P

CHRISTINGLE ^v

Honey roast parsnip, Cheddar, chestnut & leek

GOOD ELF ^{v/vg}

Vegan 'turkey', cranberry, port & thyme

PUDDING

Sticky toffee pud ^v
with custard

Hot chocolate pud ^v
with custard

Your choice of soft serve sundae (see menu)

Ask for information about allergens
v - vegetarian vg - vegan gf - gluten free