

Festive Menu

2 courses £19
3 courses £25

starters

roast parsnip soup (v)
honey crème fraîche & fresh bread

chicken liver parfait
toasted brioche & onion chutney

smoked salmon on toasted rye bread
pickled cucumber, newcastle gin gel & cucumber relish

smoked cheddar & leek tart (v)(n)
apple, celery, walnuts, endive & cider vinaigrette

mains

roast turkey £15
roast potatoes, root vegetables, brussel sprouts, pigs in blankets & gravy

pan fried salmon £14.50 (gf)
shallot & caper butter, crushed potatoes, roast leeks & cauliflower purée

wild mushroom & spinach lasagne £14 (v)
rich tomato sauce, garlic ciabatta & thick cut chips

braised beef £15 (gf)
sautéed baby onions & button mushrooms, horseradish mash, kale & a rich beef jus

dessert

christmas pudding (n)
fresh cranberries & brandy sauce or custard

gingerbread cheesecake
brandy snap biscuit, crystallised ginger & salted caramel ice cream

clementine posset
cranberry compote & cinnamon shortbread

cheese plate
(£3 supplement)
smoked cheddar, mature white cheddar, brie, stilton, celery, grapes, chutney & biscuits