



FESTIVE MENU

2 Course £30 / 3 Course £36

TO BEGIN

Sourdough focaccia, salted butter £2 v | Baron Bigod & smoked bacon croquettes £5 Mixed olives £4 v GF DF

STARTERS

Sweet potato & chilli soup, sourdough VG DF

Pork & Smoked Chicken Terrine, cranberry chutney, rocket salad GF DF

Beetroot Cured Salmon, Pickled beetroot, dill emulsion, cucumber GF DF

Whipped butternut squash, Binham blue cheese, pickled walnuts, grilled focaccia

MAINS

Roast Turkey, roast potatoes, honey roasted parsnip, Brussel sprouts, pig in blanket, cranberry sauce & gravy

Pan Roasted Hake, bubble & Squeak, pancetta, baby onions & white wine cream sauce

Slow Cooked Beef Shin Cottage Pie, Parmesan mash, roasted root vegetables GF

Jerusalem Artichoke, roasted sprouts, leek, mushroom fricassee, kale VG DF

DESSERTS

Lilly Pud Christmas Pudding, brandy sauce VG

Triple Chocolate Brownie, caramelised white chocolate raspberry coulis, vanilla ice cream GF

Apple & Cinnamon Crumble, vanilla custard VG

ENGLISH CHEESE

Selection of English cheeses, fig chutney, crackers £4 supplement

Our Menu has been sourced locally & independently wherever possible - subject to availability

V vegetarian | VG vegan | GF gluten free | N contains nuts

Please let a team member know of any allergies or dietary requirements