



GRAND

— BRASSERIE —

FESTIVE

2 - 3 COURSE

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—≡ BRASSERIE ≡—

AVAILABLE MONDAY - SATURDAY 12PM - 9PM

2 COURSE £27 - 3 COURSE £32

FESTIVE 2 - 3 COURSE MENU

—≡ STARTER ≡—

CREAMED LEEK AND POTATO SOUP

chive crème fraîche

SMOOTH CHICKEN LIVER PARFAIT

fig jam, croute

KING PRAWN & AVOCADO COCKTAIL

Bloody Mary sauce, pickled cucumber

AUTHENTIC HOUMOUS

paprika, seeds, lemon oil, flatbread

DEEP FRIED MOZZARELLA

vegetable copanata, salsa verde

SAUTÉED ROASTED GARLIC WILD MUSHROOMS

pancetta, crispy sage, ciabatta

—≡ MAIN ≡—

FESTIVE TURKEY

traditional vegetables, duck fat potatoes, pork and apricot stuffing

FESTIVE BURGER

maple bacon, smoked cheddar, cranberry relish, shoestring fries

BRAISED BEEF

horseradish creamed potato, honey glazed carrot, creamed leeks

GRILLED SALMON CAESAR SALAD

anchovies, parmesan, croutons

BUTTERNUT SQUASH RISOTTO

Shropshire blue cheese, crispy sage

—≡ DESSERT ≡—

STEAMED CHRISTMAS PUDDING

Brandy sauce

CHOCOLATE TORTE

Pistachio sauce

APPLE & RHUBARB CRUMBLE

winter spiced Crème Anglaise

CLEMENTINE POSSET

Mulled Blueberries, shortbread biscuit

—≡ SIDES ≡—

4.50 each

Rocket & parmesan salad - Shoestring fries - Hand cut chips - Buttered greens - Honey roasted carrots - Truffle fries

Food allergies or intolerances. Our menu is prepared in a kitchen where nuts, gluten, dairy and other allergens may be present.
For further information please speak with a manager to find out how we may be able to adapt our menu to suit your needs.

A 10% discretionary service charge is added to all bills.