



XMAS MENU

From 1st to 23rd December
£29.95 for 3 courses

STARTERS

Homemade Crispy Pork Belly Bites

with Korean BBQ Glaze(sy)(w)© (may contain traces of gluten)

Homemade Hummus

with olive oil drizzle, crispy shallots, giant Gordal olives & Mediterranean bread
(VG)(sd)(s)(g)(Gluten Free bread available (e)(sy)

Giant Garlic King Prawns (add £3)

with garlic butter, white wine & chilli sprinkle with artisan bread (w)(cs)(m)(sd)

Crispy Halloumi Fries

with tzatziki, pomegranate&sweet chillisauce(v)(gf)(m)

MAINS

Roast Free Range Norfolk Turkey (pre order only)

with homemade chestnut stuffing, organic brussell sprouts, honeyed parsnips & carrots, Yorkshire pudding and roast potatoes with delicious homemade gravy

Homemade Vegan Roast (pre order only)

with chestnut stuffing, organic brussell sprouts, roast parsnips and carrots, Yorkshire pudding, roast potatoes with delicious homemade gravy

8oz Grass Fed Sirloin Steak

with garlic butter, griddled tomato, artisan fries, Imperial mayo & watercress (gf)(m)(e)
add giant king prawn **£3 each** add peppercorn sauce **£1.50**

Harveys Beer Battered, Haddock (Tuesday to Saturday) (w)(m)(sd)(e)(f)

day boat fish in Harveys beer batter with chunky chips, minted mushy peas, crispy capers, battered samphire, pickled onion and homemade tartare sauce

DESSERTS

Xmas Pudding

with Brandy cream (w)(e)(sd)

Pannetone Bread & Butter Pudding

with chocolate ganache (w)(e)(m)(sy)

Cheese Board (add £2)

Colston Basset Stilton and Award Winning Taw Valley Cheddar
with balsamic onions, grapes, crackers and Netherend butter (add £2)

Seasonal Sorbet (vg)(gf)