



Festive Menu

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Our easy to use allergen guide is available for you to use on the food section of our website or on our Glass Onion app. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes. (V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. *= contains alcohol. Fish dishes may contain small bones. Where table service is offered, a discretionary service charge of 10% may be added.

A festive menu page with a cream background and decorative borders of pine branches, red berries, and holly leaves at the top and bottom. The title "Festive Menu" is centered in a large, bold, dark red serif font.

Festive Menu

3 course menu 35.95

With a glass of Prosecco 40.95 | With a glass of Champagne 45.95

Starters

Duck Parfait*, hedgerow chutney, toasted sourdough

Spiced Parsnip & Sweet Potato Soup, coconut dressing, salsa verde, toasted sourdough (ve)

Potted Smoked Salmon, bread & butter pickles, fennel & watercress, toasted sourdough

Panko-Coated Normandy Camembert, rocket salad, lemon & tarragon dressing, apricot & ginger chutney (v)

Mains

Hand-Carved Turkey Breast, Cumberland pig in blanket, thyme-roasted potatoes, bacon & herb stuffing, Brussels sprouts with chestnuts, roasted carrots & parsnips, red wine jus

Cranberry, Swede, Almond & Walnut Roast, thyme-roasted potatoes, Brussels sprouts with chestnuts, roasted carrots & parsnips, gravy (ve)

8oz Sirloin Steak (+6.00), triple-cooked chips, watercress, your choice of peppercorn* or beef dripping & thyme sauce

Pork Belly, Bramley apple butter glaze, spring onion & savoy cabbage colcannon, crackling, green beans, cider sauce

Pan-Roasted Hake, king prawns, sautéed baby potatoes, samphire, lemon & tarragon butter

Roasted Butternut Squash, apple & celeriac purée, rainbow chard, grains, elderberry ketchup (ve)

Desserts

Salted Caramel Profiteroles, blackcurrant, redcurrant & raspberry sauce (v)

Dark Belgian Chocolate Torte, white chocolate & raspberry ice cream (v)

Spiced Sticky Toffee Pudding, vanilla crème anglaise (v)

Apple & Blackberry Crumble, vanilla crème anglaise (v) *Vegan option available (ve)*

British Cheeses (+5.00), savoury biscuits, hedgerow chutney, grapes (v)



Children's Festive Menu

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Children's Festive Menu

3 course menu 18.50

Starters

Panko-coated Normandy Camembert, rocket salad, lemon & tarragon dressing, apricot & ginger chutney (v)

Spiced Parsnip & Sweet Potato Soup, coconut dressing, salsa verde, toasted sourdough (ve)

Potted Smoked Salmon, bread & butter pickles, fennel & watercress, toasted sourdough

Mains

Hand-Carved Turkey Breast, Cumberland pig in blanket, thyme-roasted potatoes, bacon & herb stuffing, Brussels sprouts with chestnuts, roasted carrots & parsnips, gravy

Grilled Haddock, sautéed potatoes, long stem broccoli

Cheeseburger Slider, mini-cheeseburger topped with Cheddar cheese, lettuce and tomato

Root Vegetable Wellington, thyme-roasted potatoes, Brussels sprouts with chestnuts, roasted carrots & parsnips, gravy (ve)

Desserts

Chocolate Brownie, vanilla ice cream (v)

Apple & Blackberry Crumble, vanilla ice cream (v) *Vegan option available (ve)*

Ice Cream Sundae, bourbon vanilla ice cream, whipped cream, raspberries, salted caramel sauce (v)