

2 COURSE / 15.00

FEAST & PUDDING

(available 12pm - 3pm)

3 COURSE / 18.50

STARTER, FEAST & PUDDING

(available all day)

ADD A GLASS OF PROSECCO / 3.50

STARTERS

Pigs in blankets ^{gf}
with honey, mustard & thyme

Halloumi chips ^v
Deep fried with chilli & lemon

Pork scratchings ^{gf}
with apple & ginger sauce

Nocellara olives ^{gf/v/vg}
Large organic olives

Cheddar gorgeous ^v
2x Cheddar & caramelised onion patties with cranberry sauce

FESTIVE FEASTS

MEATY

Any pie & mash with a Yorkshire pudding, carrot & swede mash, baby roasties, pig in blanket, crackling & gravy

VEGGIE

Any pie & mash with a Yorkshire pudding, carrot & swede mash, baby roasties, stuffing balls & gravy

VEGAN

Any pie & vegan mash with a parsnip rösti, carrot & swede mash, baby roasties, stuffing balls & gravy

GLUTEN FREE OPTIONS AVAILABLE

PICK A PIE

THE CRACKER

Free range British turkey & ham with cranberry, parsnip & sherry

DEER SANTA

Wild British venison, bacon, red wine & green lentil

MISTLE MOO

British beef steak, bacon & port

GLUTEN FREE OPTION +55P

CHRISTINGLE ^v

Honey roast parsnip, Cheddar, chestnut & leek

GOOD ELF ^{v/vg}

Vegan 'turkey', cranberry, port & thyme

PUDDINGS

Sticky toffee pud ^v
with custard

Hot chocolate pud ^v
with custard

Your choice of soft serve sundae (see menu)

Ask for information about allergens
^v - vegetarian ^{vg} - vegan ^{gf} - gluten free

T&Cs. Book a table for 8 people or more for the Christmas set menu before 1st October and we'll reward you with 2x Pie Meal Vouchers to use in January. Vouchers will be given out at the end of your Christmas meal and are valid for January 2020 to help you get through those January blues.