

Christmas Lunch Menu

starters

Chilli Honey Baked Camembert

A whole baked camembert served with Our Bakery bread.

Hoisin Pork Belly Bites

Crispy fried pork belly bites, tossed in hoisin sauce, topped with spring onion and sesame seeds.

Cod Fishcakes

Two cod fishcakes served with watercress, lemon and dill mayonnaise.

Moroccan Grilled Chicken Wings GF

Moroccan spiced chicken wings, grilled and topped with crumbled feta and parsley.

Thai Sweetcorn Fritters GF/VE

Three fried sweetcorn Thai fritters, served with a sweet chilli dip.

Garlic Butter King Prawns GFA

Sautéed prawns in garlic butter, served with Our Bakery sourdough.

Mains

Double Smash Burger

Two of Our Butchery smashed beef patties, served in Our Bakery brioche roll with smoked cheddar, crispy bacon, shredded gem lettuce, beef tomato, onion crumb and BBQ sauce. Served with fries.

Adnams Beer Battered Fish & Chips

Fresh haddock battered in Adnams Ghost Ship Ale. Served with triple cooked chips, garden peas and tartare sauce.

Aubergine Lentil Dhansak GF/VE

Roasted aubergine and lentil dhansak curry, served with coconut pilau rice and a poppadom.

+ King Prawns

Mighty Pigs In Blankets

Three of Our Butchery breakfast sausages, wrapped in streaky bacon, served with carrot and swede mash, onion gravy and greens.

Our Butchery Steak

Ribeye 8oz Rump 10oz

Our Butchery signature beef steak, chargrilled to your preference and topped with roasted tomatoes. Served with fries, deli slaw and your choice of Garlic Butter or Salsa Verde.

Turkey and Ham Hock Open Pie

Creamy white wine turkey and ham hock stew, served with mashed potato and a puff pastry lid.

Christmas Chicken Gyros

Cranberry and orange glazed chicken thighs, served on top of a sourdough flatbread with stuffing, mayonnaise, chips and rocket.

Beef Featherblade Stew

Rich beef Featherblade stew served with roast potatoes, roast carrots and greens, with a homemade yorkshire pudding.

Grilled Seabass Fillet GF/DF

A fillet of grilled seabass, served with crushed roasted new potatoes, wilted spinach and finished with a Salsa Verde sauce.

VEA

Butternut Squash and Giant Couscous

Roasted butternut squash mixed with giant couscous, fresh herbs, pomegranate and mixed leaf, set on a chilli and garlic butternut squash puree and topped with honey feta.

Confit Duck Leg GF/DF

Confit duck leg served with a white bean cassoulet and braised red cabbage.

Please ask a member of staff if you wish to see the allergen menu.

We cannot guarantee that any of our products are free from allergens due to the use of shared equipment.

GF = Gluten Free GFA = Gluten Free Available V = Vegetarian VE = Vegan VEA = Vegan Available

Please note a discretionary 10% service charge will be added to tables over 8.