

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.

Butternut Squash and Giant Couscous VEA

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.

IF YOU HAVE ANY FOOD ALLERGY OR INTOLERANCE, THEN PLEASE INFORM A MEMBER OF OUR TEAM BEFORE ORDERING OR CONSUMING ANY ITEM OF FOOD FROM OUR MENUS.

Allergen Information

Whilst we take extensive steps to ensure that the list of allergen ingredients in our menus is accurate, we cannot say that any dish on our menu is “free from” any allergen, but only that it does not contain the named allergen as an ingredient. Dishes are handled and prepared in an environment which contains any of the 14 named allergens so there is a risk of cross contamination in our kitchens. Our allergen information relates only to dishes which contain those 14 allergens as requires us by law to declare as ingredients and is as provided to us by our suppliers. As such, our dishes may contain additional ingredients which you could be allergic and/or intolerant to and which we have highlighted. If you have an allergy or intolerance to an allergen other than any of those 14 then please inform a member of staff before you order or consume any dishes from our menus.

Food preparation

Our food can come into contact with allergens as it is prepared in a kitchen where dishes containing gluten, nuts, dairy and other allergens are also present.

If you suffer from sensitive trace reactions for any food-related allergen, please be aware that we are unable to guarantee full suitability, and dining with us may not be suitable for you.

Please check and ask about allergen information every time you visit – even if you have consumed a particular dish on a previous visit. It is important to make your choices based on the current allergen content as suppliers may change an ingredient which changes the allergen content of our dishes.

Christmas Lunch Menu Allergen Information

starters

Chilli Honey Baked Camembert

Gluten-Wheat/Barley, Soya, Milk, Sulphur Dioxide

Hoisin Pork Belly Bites

Sesame, Gluten-Wheat, Soya, Fish

Cod Fishcakes

Fish, Gluten-Wheat/Barley/Rye, Egg, Mustard, Sulphur Dioxide

Moroccan Grilled Chicken Wings Gluten Free

Sulphur Dioxide, Milk

Thai Sweetcorn Fritters Gluten Free/ Vegan

Sulphur Dioxide

Garlic Butter King Prawns Gluten Free Available

Gluten-Wheat/Barley, Milk, Crustaceans

Mains

Double Smash Burger

Egg, Gluten-Wheat, Barley, Milk, Sulphur Dioxide

Adnams Beer Battered Fish & Chips

Gluten-Wheat/Barley/Rye, Sulphur Dioxide, Egg, Mustard, Fish, Milk

Aubergine Lentil Dhansak + King Prawns

Gluten Free/Vegan

Sulphur Dioxide, Mustard, Crustaceans

Mighty Pigs In Blankets

Gluten-Wheat, Sulphur Dioxide, Milk, Celery, Mustard

Our Butchery Steak

Ribeye 8oz Rump 10oz

Egg, Mustard

Garlic Butter - Milk

Salsa Verde

Turkey and Ham Hock Open Pie

Gluten-Wheat, Sulphur Dioxide, Milk, Egg

Christmas Chicken Gyros

Sulphur Dioxide, Gluten-Wheat, Egg, Mustard

Beef Bourguignon and Dauphinoise Gluten Free

Milk, Celery, Sulphur Dioxide

Grilled Seabass Fillet Gluten Free/Dairy Free

Fish, Sulphur Dioxide, Mustard

Butternut Squash and Giant Couscous Vegan Available

Gluten-Wheat, Milk

Confit Duck Leg Gluten Free/Dairy Free

Sulphur Dioxide, Celery

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