



Festive Menu

Monday 27th November until Saturday 23rd December
2 course £25 | 3 course £30

STARTERS

- Prawn & Avocado Cocktail, Our Signature Mermaid Gin Marie Rose, Crostini GF*
- Smoked Ham Hock Terrine, Garlic & Rosemary Local Focaccia, Spiced Orange Chutney GF*
 - Mushroom Risotto, Black Truffle, Yoghurt, Garden Herbs V VE GF*
 - Smoked Haddock Rarebit, Samphire, Charred Sourdough

MAIN COURSE

- Traditional Roast Crown of Turkey with All the Trimmings: Pigs in Blankets, Roast Potatoes, Parsnips, Carrots, Spiced Red Cabbage, Brussels Sprouts & Yorkshire Pudding GF*
- Isle of Wight Roast Sirloin of Beef with All the Trimmings: Pigs in Blankets, Roast Potatoes, Parsnips, Carrots, Spiced Red Cabbage, Brussels Sprouts & Yorkshire Pudding (supplement.£??) GF*
- Pan Roasted Salmon Supreme, Charred Tenderstem, Herb Sautéed New Potatoes, Lemon & Parsley Beurre Blanc GF
 - Christmas Spiced Apple & Cider Belly of Pork, Textures of Black Pudding, Braised Green Cabbage, Champ Mash, Winter Jus
- Winter Vegetable Tagine, Cous-Cous, Mango Chutney, Yoghurt Mayo, In House Flatbread V VE GF

DESSERT

- Chocolate Yule Log, Black Cherry Gel, Clotted Cream Ice Cream V
 - Traditional Christmas Pudding, Brandy Sauce V
 - Christmas Spiced Crumble, Crème Anglaise V
- Orange & Stem Ginger Panna Cotta, Chocolate Orange Crumb GF
 - Mature Cheddar, Brie & Stilton, Apple Chutney, Grapes, Biscuits



2 for 1
Available
Monday to
Thursday!

v = vegetarian ve =vegan gf = gluten free
gf* = gluten free option available

