## **Festive Menu**

## £29.50 - 3 courses / £22.95 - 2 courses

## **Starters**

Confit duck & chicken rillettes

Crispy skin, cornichons, toasted sourdough

Chestnut & parsnip soup

Crispy bacon lardons, crusty bread, Jersey butter

Cauliflower popcorn

Harissa mayo, pomegranate, coriander, lime (ve)

Pastrami cured salmon

Lemon mayo, dill & cucumber salad



## **Mains**

Turkey & bacon roulade

Roasted root vegetables, sprouts, glazed red cabbage, turkey gravy

Pan fried sea bass

Lemon & caper brown butter, seasonal vegetables

Sirloin steak

Peppercorn sauce, slow-roasted tomato, chips, rocket (£4 Supplement)

Spice roasted squash

Herb risotto, vegan blue cheese, crispy kale, chilli oil (ve)



Liberation Ale steeped Christmas pudding

Brandy & caramel sauce

Char-grilled pineapple

Coconut ice cream, passion fruit, mint (ve)

Hazelnut & cranberry brownie

Chocolate sauce, Jersey vanilla ice cream (v)

Affogato with Christmas Wontons (v)



(v) Veggie friendly / (ve) Vegan friendly - Ask us about gluten friendly options
Please always inform a member of our team of any allergies before placing your order, as not all ingredients can be listed.

Detailed allergen information is available upon request.

Our fish dishes may contain small bones, please take care. We cannot guarantee the total absence of allergens in our dishes.



