

# Festive Menu

**£30.00 - 4 courses**

## Starters

*Thai red chilli & coconut glazed chicken wings*  
*Cucumber & coriander salad*

*Smoked tomato bisque*  
*Parmesan tuile, basil cream (v)*

*Cauliflower popcorn*  
*Harissa mayo, pomegranate, coriander, lime (ve)*

*Pastrami cured salmon*  
*Lemon mayo, dill & cucumber salad*

## Mains

*Turkey, leek & bacon pie*  
*Roasted root vegetables, sprouts, glazed red cabbage*

*Miso-glazed seabream fillet*  
*Asian greens, rice, black onion & sesame seeds*

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

*Spice roasted squash*  
*Herb risotto, vegan blue cheese, crispy kale, chilli oil (ve)*

## Desserts

*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)*

## Petit Fours

*Coffee and homemade truffles*

### Allergen Info

*(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.*