



FESTIVE MENU

Smoked ham hock terrine, capers, sage, chilli jam and salad

Butternut squash soup, herb dressing oil, crusty bread (ve)

Potted chicken liver pâté, Liberation Ale chutney, toast

Crispy tempura squid, Asian salad, lemon Sriracha sauce

Stout cured salmon, dressed Jersey crab meat, toasted sourdough

Roast ballotine of turkey, chestnut & sage stuffing, bacon chipolata rolls, cranberry sauce, roast potatoes & vegetables, sprouts, turkey gravy

Pan-fried sea bass, seasonal vegetables, tomato hollandaise sauce

Aged Irish sirloin steak, peppercorn cream sauce, hand cut chips, slow-baked field mushroom, rocket & parmesan salad (£4 supplement)

Malaysian style butternut squash and lentil curry, pilau rice, poppadums (ve)

Calves liver and crispy smoked bacon, scallions, buttery mash, shallot jus

Liberation Ale Christmas pudding and brandy sauce

Cheese plate grapes biscuits

Cherry and almond chocolate brownie (v)

Lemon panna cotta

3 courses for £32.50

Allergen Info

(v) Veggie friendly (ve) Vegan friendly - Ask us about gluten friendly dishes

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.

We cannot guarantee the total absence of allergens in our dishes.