

# Christmas

## SET MENU

### Starters

#### Pigs in Blankets

with Innis & Gunn Onion Chutney

#### Smoked Trout Pate

Beetroot Jam, House Pickles, Sourdough

#### Teriyaki Mushroom Wontons

Chilli Miso Broth, Scallion Oil

#### Mussels, Chorizo & Roasted Tomato Broth

Red Chili, Sourdough

### Mains

#### Steak Frites

Flat Iron Steak, Peppercorn, Skinny Fries

#### Tandoori Chicken Skewers

Hariyali Curry Sauce, Lime Pickle Slaw  
(VG option available)

#### Roasted Cod

Riesling & Scots Lovage Velouté, Braised Fennel & Leek, Sauteed Lemon Greens

#### Cauliflower, Caramelised Onions & Wensleydale Cheese Pie

with Apple Braised Red Cabbage, Roast Carrots & Parsnip

### Desserts

#### Sticky Toffee Pudding

Served with Vanilla Ice Cream

#### Sicilian Lemon Cheesecake

#### Black Forest Dark Chocolate Fudge Cake

Salted Caramel Ice Cream (ve)

**2 COURSES - £26.50 PER PERSON, INCLUDING A GLASS OF PROSECCO / PINT OF BEER**

**3 COURSES - £30 PER PERSON, INCLUDING A GLASS OF PROSECCO / PINT OF BEER**

**3 COURSES + TEA & COFFEE - £32 PER PERSON, INCLUDING A GLASS OF PROSECCO / PINT OF BEER**

**3 COURSES + TEA & COFFEE & IJ MELLIS CHEESE BOARDS - £39.50 PER PERSON INCLUDING A GLASS OF PROSECCO**