



Festive Set

M E N U

2 Courses £25.95 | 3 Courses £30.95

Available all day in December.

See website for opening hours.

(Sample Menu)

STARTERS

Parsnip Velouté, Truffle Honey *VG

Shetland Mussels, Garlic, Parsley, White Wine, Cream, Sourdough *GF

Trenchers Prawn Cocktail, Marie-Rose Sauce, Iceberg Lettuce, Lemon, Bread & Butter *GF

Crispy Salt & Pepper Squid, Red Onion & Coriander Salad, Chilli Jam

Crispy Brie Bites, Cranberry Relish, Watercress

MAINS

Regular Cod or Haddock, Chips, Lemon & Tartare Sauce *GF

Breaded Turkey Escalope, Brie & Cranberry Glaze, Watercress, Chips, Gravy

House Burger, 2x 4oz Patties, American Cheese, Pickles, House Burger Sauce, Beef Tomato, Iceberg Lettuce, Brioche Bun, Onion Rings, Fries

Trenchers Fish Pie, Cod, Hake, King Prawns, Poached Salmon, Herb & Leek Cream, Creamed Potato, Mature Cheddar, Garden Peas GF

Slow Cooked Steak Pie, Leek Suet Pastry Top, Chips, Gravy, Mushy or Garden Peas

Goan Vegan Curry, Braised Rice, Pak Choi, Crispy Shallot, Coriander VG

Whitby Scampi, Chips, Lemon & Tartare Sauce

DESSERTS

Christmas Pudding, Brandy Sauce

Warm Chocolate Fudge Cake, Whipped Cream or Vanilla Ice Cream V

Profiteroles, Whipped Cream, Dark Chocolate Sauce V

Cheesecake of the Day, Whipped Cream or Vanilla Ice Cream

Selection of Ice Cream & Sorbets *VG

Please note, we fry in beef dripping. Vegetable oil option available on request.

(V) Vegetarian (VG) Vegan (GF) Gluten Free (*GF) Gluten Free on request.

Please enquire for more information regarding ingredients and allergens.