December Set Menu

STARTERS

Ham Hock & Apricot Terrine
With spiced apple chutney, sweet mustard and crostini
[GFO]

Hot Smoked Salmon Crumpet
Crumpet toast, horseradish crème fraîche and pickled cucumber
[GFO]

Mushroom & Thyme Soup
With parmesan brioche croutons, Madeira and truffle oil
[V] [GFO]

MAINS

Slow Braised Beef
With Gruyère and leek croquette, red cabbage, plum and rosemary jus
[GFO]

Roast Norfolk Turkey
With mash, roasties, sprouts, carrots, parsnips, proper gravy, stuffing and chipolata
[GFO]

Sea Bass
With pomegranate sweet & sour sauce, chilli and sesame pak choi and coconut rice

Mrs R's Cheese Onion Pie
With mash, roasties, sprouts, carrots, parsnips and redcurrant jus
[V] [VEO]

AFTERS

Spiced Orange Treacle Tart
With fig and mascarpone ice cream
[V]

White Chocolate & Cherry Profiteroles
With vanilla, sour cherry compote and hazelnut brittle
[V]

[V] vegetarian | [VEO] vegan option available | [GFO] gluten free option available

TWO COURSES £28 | THREE COURSES £35

AVAILABLE IN THE RESTAURANT FOR GROUPS OF UP TO 12 GUESTS