

Early December Set Menu

Two courses £18, Three courses £22
From the Thursday 29th November - Monday 14th December
12-2.30pm, 5.30-6.30pm (excludes Saturday evenings and Sundays)

Spiced parsnip & apple soup, chive cream, cinnamon & honey butter, sour dough bread (v,ga)

Curried butternut squash croquettes, sage & onion purée, crispy sage (v)

Lincolnshire sausage & streaky bacon sausage roll, apple & cider chutney, watercress

Hot smoked salmon, chicory, heritage beetroot & horseradish crème fraiche (g)

Baked Hake fillet, chorizo, smoked paprika, tomato & butterbean stew, crusty bread (ga)

Mushroom, spinach, ricotta & chestnut wellington, spicy carrot sauce,
minted new potatoes, heritage carrots (v)

Beer battered fish, garden pea purée, home cut chips, chunky tartare

Honey roast ham, parsley mash, sticky red cabbage, roasting juices (g)

Steamed Christmas pudding, brandy syrup, spiced ginger ice cream (v)

British cheeses: Cropwell Bishop Stilton, Tunworth, Lincolnshire Poacher,
chutney, biscuits & grapes (£2.50 supplement)

Today's dessert... please ask

British farmhouse cheese board, pub chutney, biscuits & grapes

Choose three from... Cropwell Bishop Stilton, Tunworth, Lincolnshire Poacher
Berkswell sheep's, Kidderton Ash goat's
£6 per head as a fourth course

Fresh fish may contain bones. Dishes may contain nuts or nut traces. Weights are shown as uncooked. Our staff receive 100% of any tips given.
(v) Suitable for vegetarians. (g) gluten free. (ga) gluten free alternative available. Full allergy information is available on request.