# FESTIVE MENU

THREE COURSES

*Sunday – Thursday £45 | Friday & Saturday £49.50*

## STARTERS

**CHORIZO 'PIGS IN BLANKETS'** *Braised red cabbage, cranberry sauce*

**SMOKED DUCK** *Bacon jam, plum, caramelised walnuts*

**SWEET POTATO CROQUETTE** *Pine nut hummus, red onion compote (VE)*

**TIGER PRAWNS** *Chilli citrus butter, sourdough*

## MAINS

**MIKE'S FANCY CHEESE & POTATO PIE** *Tenderstem, crispy onion, cider gravy (V)*

**LISDERGAN RIBEYE STEAK** *Greens, fries, bearnaise (£10 supp)*

**MISO BAKED CAULIFLOWER** *Laksa sauce, firepit vegetables (VE)*

**SALMON FILLET** *Guinness teriyaki glaze, sesame & cucumber noodles*

**TURKEY BALLOTINE** *Black pudding & apricot stuffing, crushed potatoes, jus*

## DESSERTS

**DOUBLE CHOCOLATE PAVE** *Amarena cherry, vanilla ice cream*

**MIKE'S FANCY CHEESE**

**SALTED CARAMEL & BANANA SPONGE** *Poached pear*

**VEGAN BROWNIE** *Raspberry sorbet (VE)*

**Allergens:** Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.
**VA** Vegan adaptable. **VE** Vegan. **V** Vegetarian.
**Service Charge:** A discretionary 10% service charge is applicable to all tables on the entire bill. Menu may be subject to change.