

**Set lunch / Pre-panto menu**

**available 12noon-6pm Wednesday to Sunday**

**Two courses £25, three courses £33**

Soup of the day, warm bread roll (can be GF)

Chicken liver pâté, sweet & sour brandy caramelised onion chutney, sourdough toast (can be GF)

Smoked salmon terrine, sourdough toast, soft boiled quails egg, pressed cucumber, pickled shallots and sour cream (can be GF)

Truffled wild mushroom paté, pink peppercorns and pickled walnuts, toasted sourdough  
(Vegan, DF, can be GF)

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Traditional butter roast turkey & trimmings, chipolatas, skirlie, roast potatoes, roast carrots & parsnips, sautéed Brussels sprouts & pancetta (can be GF)

Beer battered North Sea haddock goujons, salad, hand cut chips, tartare sauce (DF)

Flat iron steak, 200gms (7oz) marinated in garlic, rosemary & thyme, cooked medium and carved, garlic and rosemary home cut chips, peppercorn sauce (can be GF and DF)

**£5 supplement**

Vegan burger, plant based bacon, vegan brioche bun, vegan cheese, spiced beet slaw, gherkin, lettuce and tomato hand cut chips (DF, Vegan)

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Christmas pudding, brandy anglaise, redcurrants

Sticky toffee pudding, butterscotch sauce, vanilla ice cream

Chai tea poached pear, spiced pecan granola, coconut yoghurt, orange syrup (DF/Vegan)

Selection of ice cream and sorbet or vegan vanilla gelato (can be GF & DF, can be Vegan)

Sweet of the day, ask your server for details