**Festive lunch/Pre theatre menu**

Two courses £15

Three courses £20

Add one glass of prosecco per person for £2

(available 12noon-6pm Wednesday to Sunday **excluding Saturdays**)

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

**Vegan Charred broccoli,** house smoked almonds, vegan parmesan, romesco sauce (GF, DF, V, Vegan)

**Duck liver parfait,** Sourdough toast, spiced orange and cranberry chutney (can be GF, DF)

**Smoked salmon,** soft quails egg, crème fraiche, caper berries, pumpernickel croutons, compressed cucumber (can be DF, can be GF) **£2 supplement**

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**Beer battered North Sea haddock**, minted pea purée, hand cut chips, tartare sauce (DF)

**Traditional roast turkey,** sautéed sprouts, roast vegetables, roast potatoes, skirlie, chipolata, pan jus (can be gf)

**Vegan burger,** moving mountains burger (DF, Vegan)

**Rib-Eye, 225gms (8oz)** whipped bone marrow butter, crouton and persillade, rosemary and garlic hand cut chips (can be GF, DF) **£9 supplement**

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**Vegan – Rice pudding,** spiced roast plums, maple crumble (Vegan, DF, GF)

**Christmas pudding** Brandy anglaise

**Sweet of the day,** ask your server for details

**Sticky toffee pudding,** butterscotch sauce, vanilla ice cream