

**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 quails egg, pressed cucumber, pickled shallots and sour cream (can be GF)

Truffled wild mushroom pate, 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)

Carved pave rump steak, 225g (8oz) and chips, rump steak marinated in garlic, rosemary & thyme, cooked medium, garlic and rosemary hand cut chips, peppercorn sauce **£5 supplement**

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

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Christmas pudding, brandy anglaise, redcurrants (can be vegan with vanilla gelato,  
GF alternative available)

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

GF = Gluten free

DF= Dairy free

*Menu subject to change depending on Market prices and availability*