

ouge excludes Sundays

Three Onion Soup with Stilton croutons (vgo/gfo)

Rustic Pâté sourdough toast, fig & onion chutney (gfo)

Potato, Parsnip, Chesnut & Sage Terrine toasted sourdough and carrot purée (gf)

Jumbo Prawn & Crayfish Cocktail with shredded little gem lettuce, fresh brown bread and a wedge of lemon (gfo)

Roast Bronze Turkey with pigs in blankets, turkey gravy, cranberry, sage & onion stuffing (gfo)

Christmas Nut Roast butternut squash, sweet potato, spinach, cranberry & mixed nuts with vegan gravy (vg/gf)

served with roast potatoes, maple & thyme glazed carrots & parsnips, roasted sprouts & chestnuts and mulled wine spiced red cabbage (all vg/gf)

Pan Fried Sea Bass Fillet with beetroot and horseradish cream, buttered new potatoes and tenderstem broccoli (gf)

Chargrilled Sirloin Steak with tomatoes, mushroom, watercress and fries (our steaks are cooked medium rare)

add peppercorn or blue cheese sauce £2

Winter Berry Cheesecake wild berry compote and vanilla ice cream (vgo)

> **Christmas Pudding** brandy crème anglaise

Chocolate Tart mint chocolate ice cream

Profiteroles served with hot chocolate sauce

Two Courses 32.95 Three Courses 38.95

Please let us know if you have any allergies or dietary requirements, our dishes are made here and may contain trace ingredients. Children's portions available at half price. There is a discretionary 12.5% service charge added to your bill. All above prices are inclusive of VAT. vg - vegan | vgo - vegan option | gf - gluten free | gfo - gluten free option