

SNACKS

Noccelara Olives (VG, GF) 3.5 // Toasted spiced nuts (VG, GF) 3.5
Sourdough, EV00 & balsamic (VG) 3.5

SMALL PLATES

Jerusalem artichoke jackets, Yorkshire blue foam & Chive (V, GF)
4.5

Pig in a blanket, spiced apple puree, fermented fennel and cranberry sauce
7.5

Brie & balsamic poached pear toastie (V)
5.5

Braised chicory & leek on toast, chestnut puree, black olive & tarragon (VG)
6.5

Baked Camembert & sourdough soldiers (V)
8.5

Prawn cocktail – citrus cured prawns, charred baby gem, avocado, Mary-rose, tomato &
chive (GF)
8.0

FESTIVE CHEESE PLATE

3 of todays cheeses, Christmas cake, sable grapes, quince paste, nuts
& a glass of port (for 2)
16

FESTIVE CHARCUTERIE PLATE

3 of todays cured meats, Christmas cake, sable grapes, quince paste nuts
& a glass of port (for 2)
16