

2 Courses £30

3 Courses £35

STARTERS

Spiced Parsnip Soup

Homemade bread, whipped butter, parsnip crisps (v)(va)(ga)

Cullen Skink Fishcakes

Pea & chive velouté, pea & onion salad

Mulled Wine Poached Pear

Roquefort mousse, candied walnuts, sourdough croutes (ga)

Duck Liver Parfait

Fermented cherry, thyme & shallot jam, brioche

Festive Scotch Egg

Celeriac & mustard remoulade

MAINS

Turkey Paupiette

Pigs in blankets, sage & onion stuffing, brussel sprouts with pancetta and chestnuts, duck fat roast potatoes, chantenay carrots, seasonal vegetables & turkey gravy

Pan Fried Sea Bream

Pan fried fillet of sea bream, lemon & herb crushed potatoes, beurre blanc, dill, marsh samphire (ga)

Winter Penne Pasta

Butternut squash & sage velouté, parmesan, sage & walnut pesto, tenderstem broccoli (v)(va)(ga)

Festive Sausage & Mash

Butcher's sausage wrapped in bacon, mashed potato, seasonal veg, homemade gravy

Spirit Vaults Smash Burger

Two 3oz local patties, Swiss cheese, burger sauce, maple bacon, fries, brussel sprout slaw (ga)

Wheat Beer Battered Haddock

Nori dusted chunky chips, house tartare sauce, mushy peas, lemon

DESSERTS

Christmas Pudding Tart

Brandy Sauce, mince pie ice cream

Dark Chocolate & Pistachio Torte

Chocolate ganache, caramel & almond ice cream

Orange & Cardamom Crème Brûlée

Amaretti biscuit, clementine gel (ga)

Warm Chocolate Brownie

Vanilla ice cream (va)(ga)

Selection of Ice Creams

Biscuit Crumb, chocolate wafer

(ga) Gluten Adaptable (v) Vegetarian (va) Vegan Adaptable

