

STARTERS

2 Courses £30

3 Courses £36

Spiced Parsnip Soup

Today's homemade bread, whipped butter, parsnip crisps (v)(va)(ga)

Mulled Wine Poached Pear

Roquefort mousse, candied walnuts, sourdough croutes (ga)

Cullen Skink Fishcakes

Pea & chive velouté, pea & onion salad

Duck Liver Parfait

Fermented cherry, thyme & shallot jam, brioche

MAINS

All roasts are served with roast potatoes, Yorkshire pudding, cauliflower cheese, roasted winter root vegetables, seasonal greens & stock gravy

Sirloin Of Beef (served pink)

Honey & Mustard Glazed Ham, sage & onion stuffing

Turkey Breast, Pig in blanket, sage & onion stuffing

Vaults Platter, Sirloin of beef, honey & mustard roast ham, turkey, sage & onion stuffing, pig in blanket (£3 supplement)

Mushroom & Vegetable Nut Roast, vegetarian gravy (v)(va)

Butternut Squash & Sage Penne Pasta, parmesan, sage & walnut pesto, tenderstem (v)(va)

Pan Fried Sea Bream, lemon & herb crushed potatoes, beurre blanc, samphire, dill (ga)

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)

Dessert Of The Day

Ask server for details

Selection Of Ice Creams

Biscuit crumb, chocolate wafer (ga)

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

