



CHRISTMAS EVE LUNCH

12 PM - 3 PM | BOOKED TABLES ONLY

STARTERS

PARFAIT £8.5

Chicken liver parfait, toasted granary bread, salad garnish & chutney.

PRAWN COCKTAIL £10

Luxury large Royal Greenland prawns in our Marie Rose & Cognac sauce, finished with a large crevette. Romaine lettuce, cherry tomato and granary bread.

GF*

FLAMING CHICKEN £8.5

Spicy batter coated chicken fillet pieces with peri-peri mayonnaise & 'Frank's Original' hot sauce & dressed salad garnish.

FALAFEL £8.5

Homemade fluffy yet crispy falafels. With tzatziki, sweet chilli sauce & dressed salad garnish.

V

VE*

DF*

SMOKED SALMON £10

Severn & Wye traditional oak smoked salmon, gravadlax dressing, dressed salad garnish & granary bread.

GF*

V

VE

DF

GF

*

Vegetarian

Vegan

Dairy Free

Gluten Free

Adjustment Available

MAINS

STEAK FRITES BÉARNAISE £27

10oz pure bred, dry aged, Aberdeen Angus sirloin from our award-winning butcher. With chips, classic béarnaise sauce and dressed salad garnish.

GF

CAJUN CHICKEN £18

Cajun marinated chicken breast. With chips, parmesan Caesar salad and homemade coleslaw.

GF*

FESTIVE BURGER £17.5

Homemade 7oz burger made with 100% Aberdeen Angus sirloin & short rib mince. Topped with crispy dry cured smoked streaky bacon, melted French Brie & cranberry sauce in a toasted brioche bun.

GF*

SCAMPI £19

Finest whole, sweet langoustine tails in a light & crispy batter. With chips, petit pots & tartare sauce.

COD £22

Delicately butter poached cod from the Dorset coast. Crushed new potatoes, lemon & black pepper hollandaise sauce and steamed green veg.

GF

DUCK CONFIT £24

Homemade classic French slow cooked duck leg confit with a crisped skin. With creamy mash, steamed green veg & Morello cherry sauce.

GF DF*

CROQUE MONSIEUR £14

The classic French hot sandwich – smoked ham, a Dijon mustard béchamel with cayenne, tabasco & gruyere cheese. Layered & baked until golden with chips & dressed salad garnish.

GF*

CROQUE FORESTIÈRE £14

The classic French hot sandwich – sliced button and chesnut mushrooms, a Dijon mustard béchamel with cayenne, tabasco & gruyere cheese. Layered & baked until golden with chips & dressed salad garnish.

V GF*

V
Vegetarian

VE
Vegan

DF
Dairy Free

GF
Gluten Free

_*
Adjustment Available