



# AFTER CHRISTMAS RESTAURANT MENU

26TH DECEMBER-JANUARY 2024

## Mains

Steak and ale pie (DF)  
Honey roast gammon (GF) (DF)  
Fennel and parmesan crumb baked sea trout (DF and GF optional without topping)  
Spinach and ricotta Lasagne

## Sides

Steamed Brussel sprouts with chestnuts (DF) (GF)  
Rosemary and garlic roasted potatoes (DF) (GF)  
Roasted root vegetables (DF) (GF)  
Mediterranean chickpea salad (DF) (GF)  
Mixed Leaf Salad (DF) (GF)  
Apple sauce (GF) (DF)

## Desserts

Bread and butter pudding with custard  
Milk Chocolate mousse with white chocolate shavings and macerated strawberry (GF)  
Sticky toffee pudding with toffee sauce and vanilla ice cream  
A Selection of Local Cheeses, grapes, celery, chutney and biscuits (GF optional)

**VG = Vegan V = Vegetarian GF = Gluten Free, DF = Dairy Free**  
**For any allergen or vegan information please call (0118) 969 8000 or ask your waiter.**

Products can be prepared using ingredients that do not contain dairy/gluten, however we cannot guarantee the complete absence of these allergens due to the risks of environmental cross contamination as our kitchen handles allergen containing ingredients' or similar.