



FESTIVE MENU

AVAILABLE 17TH NOVEMBER – 23RD DECEMBER

TO START

Pork Belly Burnt Ends, Apple Butter, Black Garlic Custard, Cracklings ^{GF}

Potted Smoked Brisket, Smoked Tallow Yorkie, Onion Gravy

Cedar Plank Smoked Salmon, Fennel & Blood Orange Salad, Dill Pickle Dressing ^{GF}

Blackened Maple Squash, Chipotle & Pecan Pesto ^{VG GF}

Fried Goats Cheese, Hard Cider-poached Pear & Jalapeno ^V

MAIN COURSE

Christmas Combo – Smoked Turkey Breast, Pulled Pork
& House-recipe Pork, Chilli & Cheese Sausage ^{+£4 supplement}

Pan-fried Fillet of Cod, Cowboy Butter, White Beans, Cornbread Pangrattato ^{GF}

Oak-smoked Beef Short Rib, Maple Whiskey Pit Beans, House Pickles ^{GF}

Smokehouse Chicken Schnitzel, Brown Butter, Apple & Fennel Slaw

Pumpkin & Sage Mac & Cheese, Cornbread Crumb ^V

Wild Mushroom & Okra Gumbo, Toasted Coconut Pilaf ^{VG GF}

Served with Smokehouse Fries, Grilled Tenderstem, Green Beans & Smoked Pigs in Blankets to the table

TO FINISH

Deep Fried Mince Pie, Madagascan Vanilla Ice Cream ^V

White Chocolate Mousse, Burnt Orange Marmalade,
Gingerbread Cookie ^{GFA V}

Brown Butter Pecan Pie, Honeycomb Ice Cream ^V

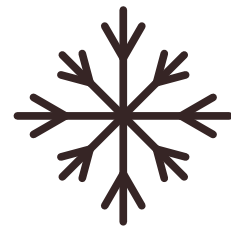
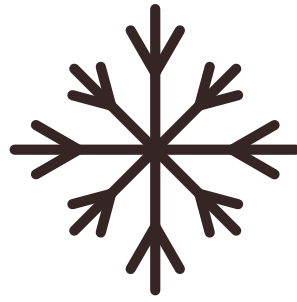
Barbecued Pineapple Skewer, Rum Glaze,
Hackney Coconut Sorbet ^{VG GF}

TWO COURSE £32.95

THREE COURSES £39.50

COMPLIMENTARY BEER OR FESTIVE COCKTAIL RECEPTION FOR BOOKINGS

12-5PM MONDAY – THURSDAY*



Please note that a deposit of £10pp and pre-order is required for all guests. For allergen information, please get in touch as not all ingredients are listed. We add a 10% service charge to all bills, every penny of which is shared by the team who look after you during your visit. *Offer valid until 17th December.