

A PROPER

FAYRE MENU

SUN-TUES

2 courses

10.99

3 courses

12.99

WED-SAT

2 courses

12.99

3 courses

14.99

STARTERS

TOMATO & BASIL SOUP (V)

With bread and butter
Vegan option available

POTATO SKINS (VG)

With BBQ pulled jackfruit and Violife mature

PRAWN COCKTAIL

With bread and butter

BREADED BRIE WEDGES (V)

With a cranberry ketchup dip

CHICKEN LIVER PÂTÉ*

With caramelised red onion chutney, toast and butter

DESSERTS

CHOCOLATE FUDGE CAKE (V)

With vanilla ice cream

CHRISTMAS PUDDING (V)

With rum, cider and sultanas, served with custard

COOKIE-CRUMB PROFITEROLES (V)

With Belgian chocolate sauce

APPLE CUSTARD PIE (VG)

With a choice of non-dairy custard or vanilla non-dairy iced dessert

CHEESE AND BISCUITS (V)

2.00 supplement

Taw Valley mature Cheddar, Stilton® and Camembert, with caramelised red onion chutney, biscuits, black grapes and celery

Children's menu available on request

DO YOU HAVE ANY ALLERGIES?

Please inform staff of any allergens before placing your order even if you have eaten the dish before, as ingredients can change and menus do not list all ingredients. Full allergen information is available for all food & drinks, detailing the 14 legally declarable allergens contained in our dishes.

Whilst all reasonable steps will be taken to avoid the unintentional presence of allergens, we cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Fish and poultry dishes may contain bones. All weights are approximate uncooked. *Turkey is chopped and shaped. *Contains Pork Fat

(V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with Vegetarian ingredients; however, produced in a factory which handles nonvegetarian (VG-M) Made with Vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning

Please note that we do not operate a dedicated vegetarian/vegan kitchen area. This menu requires a pre-order. We require a deposit to confirm your booking, and full pre payment for all items pre ordered in advance. All pre payments are fully redeemable against the total bill. Please refer to our full terms and conditions on our website www.greatpubs.co.uk PP Band G

MAINS

ALL MAIN COURSES ARE SERVED WITH ROAST POTATOES AND GLAZED SEASONAL VEGETABLES, UNLESS OTHERWISE STATED

HAND-CARVED TURKEY

With pork, cranberry & fig stuffing, a Yorkshire pudding, a pig-in-blanket and red wine gravy

SLOW-COOKED BRAISED RIB OF BEEF

3.00 supplement

With a bacon, red wine & onion sauce

VEGETABLE & CRANBERRY ROAST (V)

With lentils, carrot, butternut squash and cranberries, with cranberry gravy on the side
Vegan option available

FESTIVE PIE

Turkey in gravy, pork & chestnut stuffing and cranberry sauce, topped with a sage & onion crumble and served with red wine gravy

A PROPER FESTIVE BURGER

Choose from coated turkey\$ or double beef patty with burger cheese slices, streaky bacon, chopped onion, gherkin, iceberg lettuce and burger sauce in a soft glazed bun topped with a pig-in-blanket and served with chips and cranberry sauce

FESTIVE PLANT-BASED BURGER (VG)

Two plant-based soya protein burgers topped with lightly-spiced BBQ jackfruit, Violife slices and vegan mayo, chopped onion, gherkin and iceberg lettuce in a soft glazed bun topped with a Quorn™ sausage served with topped nachos

Why not add a side?

SIX PIGS-IN-BLANKETS 1.50

PORK, CRANBERRY & FIG STUFFING 1.50