THE BARN SET MENU

1ST - 24TH DECEMBER
2 COURSES £30
3 COURSES £35

STARTERS

Roasted Parsnip & Apple Soup (GFA)(VG)
Parsley Oil & Warm Focaccia

Pressed Ham Hock & Smoked Chicken Terrine (GFA)
Toasted Focaccia, Celeriac & Caper Slaw & Burnt Apple Purée

Salmon & Dill Fishcake
Pickled Cucumber & Horseradish Crème Fraîche

MAIN COURSE

Battered Line-Caught Haddock (GF)
Served with Triple-Cooked Chips, Mushy Peas & Tartare Sauce

Venison & Red Wine Pie
Creamy Mash & Warm Pickled Red Cabbage

Rigatoni Arrabbiata (V)
Spicy Tomato & Basil Sauce, Roasted Aubergine, Crumbled Goat's Cheese & Garlic Crumb

Butter-Poached Chicken Breast (GF)
Braised Potato & Creamy Black Truffle Leeks

DESSERTS

Classic Christmas Pudding
Boozy Winter Fruit Gel & Brandy Custard

Sticky Toffee Pudding
Toffee Sauce & 'Purbeck' Vanilla Ice Cream

Nottingham Cheese Shop Christmas Selection (GFA)
Artisan Biscuits, Celery & Grapes

PERFECT FOR GROUPS 12+ [EXCLUDING SUNDAYS]

(V) - Vegetarian | (VGA) VEGAN AVAILABLE | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.
A discretionary 10% service charge will be added to your bill