2 courses - £25 | 3 courses - £30

SMALL PLATES

Padron peppers | Sea Salt veo
Black Garlic | Flat Bread | Mozzarella | Caramelised Red Onion
Pancetta Pigs In Blankets | Chilli Honey
Burrata | Chilli & Lemon Marinated Brussels Sprouts | Pancetta | Parmesan Bruschetta
Baked Goats Cheese | Cranberry | Flat Bread

PIZZA

Choose a regular 12 inch pizza or go for our half and half option

Vegetarian (v) & vegan (veo) options available. Please ask us which pizzas can be made vegan (veo)

1 **Nduja** | Cranberry Sauce | Rocket
2 **Walnut Cream** | Pear | Gorgonzola
3 **Chilli & Lemon Marinated Brussels Sprouts** | Pancetta | Parmesan
4 **Fennel Sausage** | New Forest & Shiitake Mushrooms | Parmesan | Truffle Oil *(garlic oil base)*

MAINS

Nduja and Chorizo Mac & Cheese
Large Avocado Salad | Courgette | Baby Gem | Toasted Pistachio | Almond | Lemon Dressing veo

DESSERTS

Pecan & Caramel Cheesecake
Gingerbread Brownies

FESTIVE COCKTAILS & WINE

Mulled Wine | Seasonal Herbs & Fruits
Cranberry Moscow Mule | Vodka, Ginger Beer, Cranberry Juice, Lime Juice, Cranberries, Rosemary Sprig
Mistletoe Margarita | Tequila, Triple Sec, Lime Juice, Cranberry Juice, Sugared Cranberries
Pomegranate Spritz | Pomegranate Juice, Prosecco, Aperol

DRINKS PACKAGES

FESTIVE ESSENTIALS (£17pp)

Includes per person:
- Welcome glass of mulled wine or Prosecco
- 2 drinks from the bar: House wine (175ml), beer, cider, soft drink or house cocktail

COCKTAILS & CHEER (£27pp)

Includes per person:
- Welcome Festive cocktail
- Two 250ml glasses of house wine (red, white, or rosé) or 3 beers/ciders
- One house or festive cocktail per person

Tea and Coffee included with all packages

Please let us know if you have any allergies or require information on ingredients used in our dishes.
*A discretionary 10% service charge will be added to the final bill.