



ADULT MENU

MAIN COURSE

TURKEY ROAST

With homemade Yorkshire pudding, pigs in blankets, sage & onion stuffing, mashed potato, seasonal vegetables, roast potatoes & Causey gravy!

Contains: gluten, mustard, milk, celery, soya & egg

Can be made with no gluten containing products - must be stated on booking

LENTIL & WINTER VEGETABLE LOAF

With a cranberry & thyme gravy
Suitable for vegetarian, vegan & gluten free

DESSERT

TRIO OF DESSERTS

Homemade mixed winter berry cheesecake, homemade chocolate brownie & homemade Madagascan Vanilla ice cream
Contains: gluten, milk & egg

A VEGAN DUO

Homemade Vegan cheesecake, homemade vegan chocolate orange brownie with vegan vanilla ice cream
Contains: gluten



*Our Chef's create fresh stock daily to use in our Gravy/sauces which contains: bones, mixed vegetables, celery, onion & carrots and simmered for 24 hours. Dishes are made in a kitchen where allergens are present. Follow the QR code for more information on our statement of allergens.

CHILDREN'S MENU

MAIN COURSE

TURKEY ROAST

Served with Yorkshire pudding, seasonal vegetables & Causey gravy
Contains: gluten, milk, mustard, celery & egg

FISH FINGERS

Served with skinny fries & peas
Contains: gluten, fish & soya

CHICKEN DIPPERS

Served with skinny fries & peas
Contains: gluten & soya

DESSERT

COOKIES & ICE CREAM SANDWICH

Choc-chip cookies with vanilla ice cream
Contains: milk, egg & gluten

UNDER 3YRS - HIGHCHAIR ONLY

BABY MASH, GRAVY & VEGETABLES

