Whet Your Whistle 9.5 Sloegroni homemade sloe gin, campari, vermouth The Reindeer 9.5 **Appetizers** citrus vodka, ginger, spiced syrup, prosecco Christmas Spritz Rosemary & Garlic Olives (vg) 9.5 aperol, cranberry & prosecco Basket of Bread ŵ Salted Butter 3 Starters 9 Jerusalem Artichoke & Thyme Soup. (gfo) 6.5 Provençale Fish Soup (gfo) rouille sauce & crouton wedge of bread, salted butter 8.5 Baked Garlic Mushrooms (vgo) Crispy Fried Brie 9 topped with panko crumb tomato compote, balsamic reduction 9.5 Turkey & Stuffing Croquette Prawn & Spinach Fritters 9.5 cranberry sauce marie rose sauce 9.5 Coarse Game Paté Crispy Battered Cauliflower 9.5 port & red onion marmalade, crostini mulled sweet chilli

Mains

Salmon Dugléré (gfo) white wine sauce ŵ diced tomatoes & parsley	23	Rack of Lamb (gfo) herb crumb, red wine jus & roasted roots	28
Roasted Hake (gfo) saffron & mussel sauce	24	Steak, Mushroom & Ale Pie slow cooked beef, puff pastry	17
Seabass Fillets (gfo) crab arancini & fennel sauce	24	GyG Festive Burger blue cheese, stuffing, pig in blanket, gravy	16
Beer Battered Cod (gfo) garden peas & lemon	17	& seasoned fries Tournedos Rossini	38
Chestnut Roast En Croûte (vgo) roast potatoes, gravy & veggies	18	fillet steak, fried bread, pâté, port sauce & roasted veg	30
Glamorgan Sausages (v) cheddar & leek sausages with plum chutney	17	8oz Fillet Steak (gfo) mushroom & tomato	35
Beef Lasagne garlic bread and salad	18	10oz Sirlion Steak (gfo) mushroom & tomato	31

All meals are served with Proper Chips, New Potatoes or Mash unless stated

Christmas Dinner

Roast Turkey with Roasties, Stuffing, Pig in Blanket, Veggies & Gravy £19

Proper Chips	4	Seasonal Vegetables	3
Cheesy Chips	4.5	Side Salad	3
Seasoned Fries	3.5	Onion Rings	3.5
Garlic Bread	3.5	Creamy Peppercorn Sauce	3.5
Cheesy Garlic Bread	4.5	Red Wine & Shallot Sauce	3.5
Basket of Bread with Salted Butter	3	Rea White & Shahor Sauce	

(gfo) - Gluten free option available (v) - Vegeterian (vg) - Vegan (vgo) - Vegan option available

