

2 courses £28.95 | 3 courses £31.95

Available from 23rd November - 23rd December

STARTERS

Roast butternut squash soup, toasted seeds & crispy sage

Prawn cocktail, gem lettuce, cucumber, tomatoes & Marie Rose sauce

Cranberry & chilli chicken wings, blue cheese sauce

Fully loaded hash browns, nacho cheese, sour cream, pico de gallo, quacamole, jalapeño, Italian hard cheese

■

MAINS

with or without bacon

Festive burger w/ sausage meat and chestnut stuffing, pigs in blankets, Cheddar cheese, burger sauce, coleslaw & skin on fries

Bistro rump, field mushroom, vine tomatoes, chunky chips, house salad w/ your choice of our speciality sauces

Upgrade to 8oz Sirloin +£5 | 8oz Ribeye + £5

Pan-fried chalk stream trout, Cali-Mex rice, chimichurri, sweet potato crisps

Vegan nut roast, crispy roasties, spiced red cabbage, maple glazed roots, sauteed sprouts, vegan gravy •

Roast turkey the Harper's way* - roasties, pigs in blankets, chestnut stuffing, maple glazed roots, sautéed sprouts & gravy crowned w/ a Yorkshire pudding

For that festive extra, add pigs in blankets or cauliflower cheese to any meal for £4.95

HOLY MOLY upgrade your festive roast +£5.95

Our roasts as above w/ extra pigs in blankets & cauliflower cheese, plus UNLIMITED mammoth Yorkies, golden roasties & gravy

DESSERTS

Christmas pudding & brandy custard

Lemon cheesecake, poached winter fruits

■

Chocolate brownie, vanilla ice cream & chocolate sauce

Marshfield Farm real dairy ice cream • or sorbet • Clotted cream vanilla | Chocoholic heaven Salted caramel | Succulent strawberry Apple sorbet | Raspberry sorbet

A discretionary 12.5% service charge for tables of 6 or more will be added to your bill and fairly distributed amongst the team who prepared & served your meal / drinks



Available from Thanksgiving Day 23rd November - 23rd December

All bookings require a non-refundable £5 deposit per head to secure the reservation. We also require a pre-order for all tables taking the festive menu 7 days prior to the booking date.

Please note that deposits are paid to secure your booking and are non-refundable for any members of your party who do not attend your planned booking.

Please be mindful of this when making your booking.

Our food and drink are prepared in food areas where cross contamination may occur, please make us aware of any dietary requirements at the time of booking and we will endeavour to offer you alternatives or amendments on the menu.

We work with fresh food which is supplied daily and are confident that we will have the items available for your menu choices, we reserve the right to substitute dishes if there are any unforeseen disruptions to our fresh food deliveries.

We welcome larger groups, and the flexibility of our restaurant layout enables us to try and seat larger parties together. If you want to discuss your individual requirements, please contact us direct on 01489 861383.

