

Festive Menu

3 courses £29.50 including coffee & mince pies

2 courses £24.50 including coffee & mince pies

Starters

Crispy shredded duck pancakes, cucumber, spring onion, hoi sin

Panko halloumi sticks, sweet chilli dip (v)

Sticky chilli pork, spring onions & peppers (gf)

Salmon, cod & spring onion fishcake, lemon & chive cream sauce

Mains

Aubrey Allen turkey parcel, roast potatoes, stuffing, honey roasted root vegetables, sauted sprouts, cranberry gravy

Baked cod fillet, saute potatoes, chorizo & white wine cream sauce, tenderstem broccoli

simplicity. plant based sausages, vegetable tagine, vegan nduja (vg)

Slow braised featherblade of Aubrey's beef with red wine & shallot gravy, parsley mash & root vegetables.

Desserts

Christmas pudding with brandy custard

Turks strawberry Eton Mess (gf)

Sticky toffee pudding, vanilla custard

Biscoff cheesecake sundae

*"Simplicity is a delicious, all natural, zero waste alternative to the current plant based 'meat' market. As a chef I believe in flavour first. I believe the answer is and always has been growing all around us. We already have great tasting vegetables, packed with nutrients, so why look elsewhere? If we can't grow it and cook it ourselves, I don't want to eat it, so I don't want to make it". – Neil Rankin.

Please note this is a pre-order only menu that requires a £5/head deposit

