

CHRISTMAS MENU 2018

TWO COURSE SET MENU (MAINS & DESSERT) £17PP

MAINS

TWM BACON BURGER

A grilled 6oz, 3 cut blend grilled beef patty topped with smoked bacon, jack cheese, baby gem lettuce, tomato & burger sauce sandwiched between a toasted brioche bun, served with rosemary seasoned fries & slaw.

BUTTERMILK CHICKEN & CHIPOTLE BUN

Buttermilk fried chicken breast topped with lettuce, tomato & smoked chipotle mayo, served in a brioche bun, rosemary seasoned fries & slaw.

HICKORY SMOKED PORK & WINGS GF

Our signature house smoked pulled pork paired with some jumbo Frank's RedHot wings, served with rosemary seasoned fries & house slaw.

(For gluten free, no BBQ sauce)

SEAFOOD CHOWDER GF

A hearty bowl of creamy seafood chowder with mussels, prawns & salmon served with fresh crusty bread.

(For gluten free, no bread)

SMOKED TURKEY, CHESTNUT & BEEF MEATLOAF GF

4 hour smoked turkey, beef & chestnut meatloaf, served with chunky roasted beets, potato & creamed corn.

BEETROOT, RED ONION & CRANBERRY TART VE

Golden baked puff pastry topped with beetroot, sweet onion chutney & cranberry sauce, served with a dressed side salad.



SHARING PLATTER

£17PP

- SMOKED PULLED PORK
- JUMBO BBQ CHICKEN WINGS
- BABY BACK RIBS
- TURKEY & BEEF MEATLOAF
- BBQ BRISKET BURNT ENDS
- SEASONED FRIES
- ROASTED BEETS & POTATO
- HOUSE SLAW
- PICKLES

*(AVAILABLE FOR TABLES 10+ GUESTS)
(IF YOU REQUIRE VEGETARIAN OPTIONS WE WILL HAPPILY SWAP SOME ITEMS FOR YOU)*

DESSERTS

CINNAMON SPICED APPLE & CARAMEL COBBLER

Homemade cinnamon spiced apple & caramel cobbler served with creamy vanilla ice cream.

DOUBLE CHOCOLATE CHRISTMAS BROWNIE

Homemade warm & gooey double chocolate brownie served with chocolate peppermint sauce & creamy vanilla ice cream.

REFRESHING SEASONAL FRUIT SORBET VE GF

3 scoops of seasonal fruit sorbet topped with a fresh mixed berry compote.

DRINK BUNDLES

3 X 3 PINT JUGS OF OTHER MONKEY PALE ALE **£30**



3 X BOTTLES OF HOUSE RED OR HOUSE WHITE WINE **£35**

MUST BE PRE-ORDERED AT TIME OF BOOKING