

FESTIVE EARLY BIRD MENU...

Served from 11.30am until 5pm Tuesday to Friday

During December, parties of 6 or more are kindly requested to order from this menu only, it allows our friendly team to deliver a speedier & more efficient service.

Our regular menus will also be available at most times for guests 'popping in' for a casual lunch, subject to reservations. Unfortunately, we are unable to mix menu options throughout December.

Butternut squash & rosemary soup, malted grain loaf & salted butter (VO) (GFO)

Sautéed garlic & smoked Cheddar mushrooms, upon herb buttered toasted ciabatta, watercress salad (VO) (GFO)

Traditional prawn cocktail, little gem lettuce, homemade Marie-Rose sauce, multigrain artisan bread & butter (GFO)

Rustic ham hock terrine, homemade piccalilli, toasted ciabatta (GFO)

Traditional roast breast of turkey, apricot & chestnut stuffing, sea salt roasties, honey roast parsnips, sausage wrapped in smoked bacon, creamy mash, buttered winter vegetables, rich turkey gravy & cranberry sauce (GFO)

Mr Taylor's steak & ale pie, your choice of either hand cut chips or creamy mash, buttered seasonal vegetables & Chef's rich roast gravy

Poached salmon fillet, herby new potatoes, wilted greens, chive & butter sauce (GFO)

Spiced root vegetable nut roast, honey roast parsnips & carrots, buttered winter vegetables, creamy mash, roast herb veggie gravy (VO)

Traditional Christmas pudding, warm brandy sauce & vanilla ice cream (GFO)

Black forest mess, crushed meringue, kirsch infused cherries, berry ice cream, chocolate sauce & whipped cream (GFO)

Dark chocolate & orange brownie, rich dark chocolate sauce, vanilla ice cream

Salted caramel & baked pecan cheesecake, honeycomb ripple ice cream

Slate of fine cheeses, homemade chutney, grapes, celery batons, fresh salad leaves & savoury biscuits (Please add £2) (GFO)

2 Courses... 15.90 3 Courses... 18.90

During the festive period, we allocate 2 hours per table from the time of your reservation.

For parties of 6 or more guests, please return your completed pre-order form within 7 days of your booking. To confirm your reservation we require a non-refundable £10 deposit per person. Unlike other restaurants, **andwhynot** does not believe in cheeky 'service charges'. We're grateful you have chosen to dine with us and our friendly service is offered regardless of gratuities. Some dishes may contain allergens, please let us know of any allergies. Full allergy information is available upon request. Our chefs prepare your food freshly for you, therefore they are more than happy to amend most ingredients.

(VO) – Vegetarian option (GFO) – Gluten free option available