



Festive Specials



SMALL PLATES

(d = dairy, e = egg, m = mustard, n = nuts, s = soy, w = wheat)

Braised Beef 11.5

18-hour braised beef, smoked celeriac puree, red-wine jus, crispy shallots.



Baked Camembert (V) 11.0

creamy camembert baked in our wood-fired oven, cranberry-maple glaze, rosemary. served with Wooster's focaccia. (d, w)



Pigs in blankets* 8.0

pigs in blankets, honey-mustard glaze, crispy onions. *also available **vegetarian**. (m)



Wood-fired Cauliflower (Ve) 7.5

cauliflower, curried parsnip puree, pomegranate, toasted almonds. (n)



PIZZA

Merry Camembert (V) 16.5

tomato, mozzarella, camembert, cranberry, caramelised onion, rocket & rosemary. (d, w)



Festive Feast of Meat 19.0

tomato, mozzarella, pigs in blankets, slow-braised beef, red onion, cranberry, sage and onion stuffing crumb. served with a pot of gravy for dipping. (d, w)



Festive Forest (Ve) 16.5

tomato, vegan mozzarella, chestnut mushrooms, red onion, roasted chestnut, sage and onion stuffing crumb, cranberry & rosemary. (n, w)



LOADED FRIES

Braised Beef 12.5

skinny fries topped with slow-braised beef, smoked cheddar, rich gravy, sage and onion stuffing crumb & rosemary. (d)



DESSERT



Honeycomb Cheesecake (V) 8.5

honeycomb cheesecake, white chocolate gelato. (d, s, w)

Tiramisu (V) 8.5

espresso-soaked sponge, mascarpone cream, marsala and cocoa, dark chocolate shard. (d, e, w)