



2 COURSE £24
3 COURSE £28

Available to group/pre-bookings only.

Orders must be confirmed 48 hours in advance of your booking

TO START

Cauliflower Poppers (V)

Creamy Chicken Croquettes

Mac & Cheese Balls (Vg)

CHRISTMAS SET MENU

THE MAIN

Buttermilk Roast Chicken

Roast chicken seasoned, and then marinated in buttermilk for 24 hours, before being roasted & served with garlic butter greens, a pot of house house gravy + 2 sides of your choice.

Crispy Maple Glazed Fried Chicken

Buttermilk chicken pieces fried in a crispy cornflour based batter, then brushed in a cognac infused maple glaze, & served with garlic butter greens, a pot of house house gravy + 2 sides of your choice.

Wing Roast

Crispy cornflour battered wings tossed in a cognac infused maple glaze, & served with garlic butter greens, a pot of house house gravy + 2 sides of your choice.

Plant Based Roast (V)

A wonderful plant based collection of roasted aubergine, roast potatoes, fried plantain, christmas greens & gravy.

DRUMS
& FLATS

SIDES

Roast Potatoes in Beef Dripping /
Roast Potatoes (V)

Homemade Mac & Cheese (Vg)

Fried Plantain (V)

D&F House Salad (V)
(Mixed leaves, red onion, tomato,
coriander & a lemon dressing)

DESSERT

Blueberry Waffle

Served with maple syrup, a blueberry compote and vanilla ice cream.

Raspberry & Dark Chocolate Brownie (V)

Served with vegan ice cream.