

1882

CHRISTMAS LUNCH

MONDAY - SATURDAY 11.30AM - 4PM

SUNDAY 12PM - 2.30PM

STARTERS

Roast Honey-Glazed Parsnip & Kentish Apple Soup £7.95
with crusty sourdough, salted butter and toasted pumpkin seed crumble (ve/gf available)

Pork & Duck Liver Port Parfait £9.25
with spiced winter plum chutney and warm toasted brioche

Whipped English Goats Cheese £8.25
with salt-baked beetroot, candied walnuts, orange reduction, and dressed winter leaves (v, gf, n)

Atlantic Prawn & Avocado Cocktail £10.25
with rich marie rose sauce, crisp iceberg, fresh lemon, and buttered artisan bloomer

SIDES

Pigs in Blankets with Chilli Jam £7.95

Roast Potatoes £4.25

Triple Cooked Chips £4.25

Seasonal Greens £4.25

DESSERTS

Classic Spiced Christmas Pudding £8.25
with warm Cognac brandy sauce and fresh redcurrants (v)

Warm Date & Sticky Toffee Pudding £8.25
served with rich butterscotch sauce and artisanal vanilla bean gelato

MAINS

1882 Turkey Christmas Dinner £21.95
served with sage & onion stuffing, duck-fat roast potatoes, pigs in blankets, Yorkshire pudding, seasonal root vegetables, cranberry sauce, and rich pan gravy

Slow-Braised Beef Featherblade £21.95
on creamy chive mash, honey-roasted root vegetables, crisp shallot, and a rich red wine reduction (gf)

Pan-Seared Sea Bass £20.50
with crushed sautéed potatoes, glazed baby carrots, and a white wine prawn sauce (gf)

Wild Mushroom, Chestnut & Spinach Wellington £19.95
with crisp roast potatoes, festive winter greens, cranberry relish, and rich red wine gravy (ve) (n)

Roasted Butternut Squash & Sage Rigatoni £19.95
with roasted garlic and sage cream, vegetarian parmesan, crispy sage and toasted hazelnuts (v) (n)

SET MENU

2 COURSES £25.95

3 COURSES £29.95

Dark Chocolate & Orange Tart £8.00
with dark chocolate curls and blood orange sorbet (ve, gf)

Lindt White Chocolate Cheesecake £8.00
topped with a spiced winter berry compote and artisanal vanilla bean gelato

ALLERGEN INFORMATION

Please speak to a member of our team about any food allergies or dietary requirements before ordering. While we take care to avoid cross-contamination, we cannot guarantee that any dish is completely free from allergens, including nuts.

(v) - vegetarian (ve) vegan (n) contains nuts (gf) gluten free

1882 BREAKFAST

MONDAY - SATURDAY 9 - 11.15AM
SUNDAY 10AM - 12PM

BREAKFAST CLASSICS

Hearty, classic plates showcasing premium Yorkshire ingredients.

Full English Breakfast

£11.95

Yorkshire bacon & sausage, grilled tomato, hash brown, portobello mushroom & your choice of fried, scrambled or poached eggs, served with sourdough toast

Add black pudding £1.95

Add baked beans £1.50

Vegetarian Full Breakfast

£11.95

Vegetarian sausages, vegetarian black pudding, spinach, baked beans, hash brown, portobello mushroom, grilled tomato & your choice of egg, served with sourdough toast (v)

Add grilled halloumi £1.95

Eggs Your Way

£6.95

Poached, fried or scrambled eggs served on buttered sourdough toast (v)

Add Yorkshire bacon £1.95

Add smoked salmon £2.50

French Omelette

Beautifully fluffy omelette with melted gruyere cheese & chives, served with a mixed leaf salad (v) (gf)

Add Yorkshire ham £1.95

Smashed Avocado on Toasted Sourdough

Creamy smashed avocado with lime on sourdough toast served with a mixed leaf salad (ve)

Add a poached egg £1.50

**Extras: Bacon / sausages / avocado £1.95
Smoked salmon £2.50 Egg / baked beans
tomato / hash browns / mushrooms £1.50**

BENEDICTS

Toasted English muffin topped with two perfectly poached eggs & rich hollandaise sauce.

Yorkshire Ham Benedict

£12.50

Premium locally-sourced sliced ham

Smoked Salmon Benedict

£13.00

Delicately cured luxury smoked salmon

Halloumi & Spinach Benedict

£12.25

Pan-fried halloumi cheese with wilted garden spinach (v)

Buttermilk Chicken Benedict

£14.95

Fried succulent crispy chicken breast

SWEETS & PANCAKES

American Pancakes

Two fluffy pancakes served with your choice of up to two toppings and a drizzle of your favourite sauce

£11.50

Toppings:

Bacon | Sausage | Mixed berries (v)

Whipped cream (v) | Marshmallows

Sauces: Salted caramel sauce | Raspberry coulis | Chocolate sauce | Nutella (n)

Maple syrup (v)

Homemade Scones

Served warm with strawberry jam, butter & a regular hot drink (v)

£5.95

Add rich clotted cream - £1.10 (v)

Banana Bread

Add Nutella (n) | Mascarpone | Honey - 50p

£4.20

Almond Croissant

Warm butter almond croissant, served with fresh berries and a dusting of icing sugar (v)

£4.50

Toasted Teacake

Served warm with butter & strawberry jam (v)

£3.65

Please ask for today's freshly baked choices.

ALLERGEN INFORMATION

Please speak to a member of our team about any food allergies or dietary requirements before ordering. While we take care to avoid cross-contamination, we cannot guarantee that any dish is completely free from allergens, including nuts.

(v) - vegetarian (ve) vegan (n) contains nuts (gf) gluten free