



Festive

Two courses 32.95 | Three courses 36.95

Starters

Potted mackerel, toasted sourdough, pickled shallots & cucumber, herb aioli (NGO)

Curried cauliflower soup, seeded onion loaf, crispy parsnip (V, VE, NGO)

Caramelised onion & gruyere tart, romesco sauce, rocket salad (V)

Smoked chicken terrine, onion chutney, mini tin loaf

Mains

Roast turkey, braised red cabbage, confit carrot, chestnut and cranberry stuffing, sauteed sprouts chestnuts & pancetta, pigs in blankets, red wine jus (NGO)

Vegan wellington, braised red cabbage, sautéed sprouts, chestnut red wine vegan jus (V, VE)

Pan seared sea bass, confit peppers & apple, bubble & squeak, almond lobster bisque (NG)

Crispy pork belly, black pudding bon bons, roast baby new potatoes, baby apples, calvados jus (NGO)

Chestnut & truffle risotto (V, VE, NG)

28 day aged sirloin steak, dauphinoise potatoes, caramelised baby onions, sauteed wild mushrooms, red wine & shallot jus (NG) £10 supplement

Desserts

Christmas pudding, brandy cream & mulled cider cranberry compote (V, NGO)

Vanilla pannacotta, poached winter fruits & brandy snap (V, NG)

Chocolate brownie, chocolate fudge sauce, blue vanilla ice cream (V, NG)

Vegan winter berry pavlova, raspberry sorbet, mulled wine syrup (V, VE, NG)

There is an optional 10% gratuity on all festive menus which is automatically added to your bill. Gratuities are appreciated and fully passed to the team.

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free.

V - vegetarian, VE - vegan, NG - made with non-gluten-containing ingredients, NGO - can be made with non-gluten-containing ingredients

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FESTIVE
MENU
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