



Festive

Two courses 29.95, three courses 35.95

Starters

Truffle, celeriac, apple & hazelnut soup, toasted chestnuts, mini onion loaf (V, VE, NG when served with non gluten roll)

Smoked mackerel mousse, caviar, salmon roe, pickled onions, caramelised charred lemon

Spiced plum & chicken liver pâté, spiced pear compote, balsamic pearls, mini onion loaf (NG when served with non gluten roll)

Wild mushrooms, focaccia, truffle, cream (V)

Baked aubergine & goats cheese tart, semi dried tomatoes, rocket, balsamic pearls (V)

Mains

Roast turkey, roast potatoes, confit carrot, brussel sprouts & pancetta, braised red cabbage, pork & cranberry stuffing, pigs in blankets, red wine jus

Vegan wellington, roast potatoes, confit carrot, brussel sprouts, vegan gravy (V, VE)

Pan roasted chalk stream trout, fondant potato, brown anchovies, rustic tomato sauce, pickled baby fennel (NG)

Confit garlic, charred artichoke & spinach risotto (V, VE, NG)

10oz dry aged sirloin, pancetta red onion jus, dauphinoise potatoes, charred cherry vine tomatoes (£5 supplement)

Desserts

Christmas Pudding, red currants, crème anglaise, physalis

Sticky toffee pudding, toffee sauce, vanilla ice cream (V)

Cinnamon pannacotta, spiced pear & plum compote (NG, VO)

Chocolate & orange pie, vanilla ice cream (V, VE)

Black cherry & rum tart, spiced rum chantilly cream (V, VO)

There is a 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, VO- vegan option NGO - can be made with non-gluten-containing ingredients, NG - made with non gluten-containing ingredients