



FESTIVE MENU

TWO COURSES £33.50

THREE COURSES £39.50

STARTERS

Spiced parsnip soup; sourdough, whipped sea salt butter (v)(pbo)

King prawn cocktail; sriracha marie rose, lettuce, sourdough, whipped sea salt butter

Pear & celeriac salad; rocket, kohlrabi, tomato, cucumber, pumpkin seeds (pb)

Chicken liver & brandy parfait; sourdough, beetroot & horseradish chutney



MAINS

Hand-carved roast turkey; pigs in blankets, roast potatoes, vegetables, red wine gravy (pbo)

Boeuf au vin; gratin potato, parsnips, braised leeks

Baked seabass; potato rosti, sprout & pancetta fricassée, garden peas, bearnaise sauce

Mushroom bourguignon pie; truffle & wholegrain mustard mashed potato, vegetables, red wine gravy (pb)

TRIMMINGS (FOR TWO TO SHARE) +£9.5

pigs in blankets, cauliflower cheese (v) & sage & onion stuffing (pb)



DESSERTS

Traditional Christmas pudding; brandy sauce (v)(pbo)

Mince pie cheesecake; clotted cream, strawberry compote (v)

Chocolate orange crème brûlée; shortbread (v)

Apple crumble tart; coconut sorbet, cinnamon churro (pb)

CHEESE FOR THE TABLE +£5PP

(v) vegetarian

(pb) plant-based ingredients

(pbo) plant-based option available





MERRY *and* BRIGHT

*Making This Christmas
Extra Special*



FOOD ALLERGIES? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. Menu subject to change and availability, full terms and conditions online.

