



Festive Menu

TWO COURSES £32.50 • THREE COURSES £37.50

AVAILABLE TUESDAY 21ST NOVEMBER – MONDAY 1ST JANUARY (INCLUSIVE)
PRE-BOOKING REQUIRED

STARTERS

*Roasted Parsnip,
Apple & Thyme Soup* v

parsnip crisps, chive oil, sourdough, whipped butter

Potted Hot-Smoked Trout

horseradish crème fraîche, dill, crostini, watercress

Chicken Liver Parfait

red onion chutney, truffle butter, brioche, hazelnut

Whipped Cheese Croquette GF VE

heritage beetroot carpaccio, candied walnuts,
rocket, aged balsamic

MAINS

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips, thyme-roasted carrots, Brussels tops, pigs-in-blankets, cranberry jus

24 hour-cooked Beef Bourguignon GF

buttered mash, maple-glazed parsnip,
thyme-roasted carrot, crispy shallots

Vegan option available VE

28 day Dry-Aged Sirloin Steak GF

tomato confit, roasted mushroom,
triple-cooked chips, peppercorn sauce

£3 supplement

Pan-fried Fillet of Bream GF

crushed skin-on baby potatoes, tenderstem broccoli,
salsa verde, red wine reduction

Beetroot, Squash & Pine Nut Wellington GF VE

roast potatoes, maple-glazed parsnips,
thyme-roasted carrots, Brussels tops, vegan gravy

DESSERT

Christmas Pudding v

brandy custard, brandy syrup
Vegan option available VE

*Dark Chocolate &
Pistachio Torte* GF VE

raspberry sorbet, mulled winter fruits

Sticky Toffee Pudding v

clotted cream ice cream, toffee sauce

Blood Orange Posset GF v

shortbread biscuit

Selection of Fine British Cheese

water biscuits, apricot chutney
£3 supplement