

Christmas Menu

2 COURSES £35PP

3 COURSES £45PP

Starters

Roast Parsnip Soup

Truffle Oil
(GF)(VE)

Game Terrine

House Chutney, Toasted Focaccia, Cherry Gel
(GF)(DF)

Wild Mushroom Arancini

Saffron Aioli, Paprika Shards
(GF)(DF)(V)

Cod & Prawn Tian

New Potatoes, Herb Crème Fraiche, Lemon Gel
(GF)

Whilst we do our best to accommodate allergens, we cannot guarantee any dish is completely free in our small kitchen

A discretionary Service Charge of 12.5% is added to all tables, of which 100% goes to our hard-working team

Main Courses

Turkey Breast Stuffed with Cranberry and Sage

Roast Potatoes, Honey Roast Root Vegetables,
Brussel Sprouts, Turkey Gravy
(GF)(DF)

Seared Salmon Fillet

Buttered New Potatoes, Confit Cherry Tomatoes,
Samphire Grass, Truffle Hollandaise
(GF)

Seared Pork Tenderloin

Celeriac Rosti, Winter Greens, Red Wine Jus
(GF)

Roasted Butternut Squash & Puy Lentil Pithivier

Roasted Root Vegetables, Vegetarian Gravy
(DF)(VE)

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Desserts

Eggnog Pannacotta

Cuvée Foam, Crumbled Shortbread

Blackcurrant Frangipane Tart

Candied Almond, Cinnamon Ice Cream

Chocolate Tart

Chocolate Paint, Crumb & Shard, Vanilla Ice Cream

Christmas Pudding

Brandy Custard
(GF)

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