
SET MENU

Pumpkin soup with roasted chestnuts
Swordfish Carpaccio, aromatic crumble, coronation mayonnaise
Roasted quail with truffle tapenade and poached granny smith apples

Pan-fried polenta with sun-dried tomato pesto, goat's cheese and wild rocket
Winter fish pie with herb potato crust
Traditional turkey parcel with trimmings, cranberry sauce

British apple tarte tatin, vanilla ice cream
Steamed pudding with Crème anglaise
Fruit salad with mango sorbet
Cheese board (3 supplement)

Sides

chive mashed potato | lemon and thyme roasted new potatoes |
crispy French fries | wilted garlic spinach | wild rocket and parmesan |
seasonal leaf salad | tender stem broccoli

3 each

3 course menu 19.50

3 course menu with a glass of wine 24.50

Please note this is a sample menu



Please be advised that allergens may be present in our kitchens. If you are an allergen sufferer, please ask your server for more detailed information. Our recipes are subject to change, therefore you are advised to check allergen information on every visit. All prices are inclusive of VAT. 12.5% discretionary service charge will be added to your bill.