



FESTIVE MENU

STARTERS

Roast Root Vegetable Soup GF* VG
Croutons, truffle oil

Chicken Liver Parfait GF*
Toasted sourdough, red onion marmalade

Smoked Salmon
Crostoni, citrus crème fraîche, horseradish, dill

Pigs in Blankets
Honey, bourbon, spiced cranberry sauce

Beetroot and Apple Salad VG GF
Vegan feta, walnuts, maple vinaigrette

DESSERTS

Christmas Pudding V
Brandy sauce

Chocolate Orange Brownie V GF
Candied orange, vanilla ice cream

Festive Spiced Crème Brûlée V GF
Mulled berry compote

Rhubarb, Apple and Ginger Crumble VG*
Crème anglaise

Cheese and Biscuits V (+£3)

MAINS

Turkey Ballotine
Apricot and walnut stuffing,
roast potatoes, roast root veg,
sprouts, pigs in blankets and jus

Seabass GF
Brown butter new potatoes,
cavolo nero, beurre blanc, dill oil

24-hour Braised Blade of Beef GF
Pomme purée, tenderstem
broccoli, bourguignon sauce

Duck Breast GF (+£3)
Fondant potato, chicory, green
beans, bigarade sauce

Butternut Squash Risotto VG GF
Caramelized onion, balsamic
vinegar

2 Courses £27

3 Courses £33

For additional allergen information,
please ask your server

V - VEGETARIAN

GF - GLUTEN FREE

GF* - GLUTEN FREE OPTION

VG - VEGAN

VG* - VEGAN OPTION