

Festive Menu

3 course menu 37.95

With a glass of Prosecco 42.95 | With a glass of Veuve Champagne 47.95

Available from 23 November - 30 December (excludes Christmas Day)



Starters

Panko-Coated Normandy Camembert, chicory & cucumber salad, pomegranate molassas, red onion chutney (v)

Duck Parfait[†], British apple & fig chutney, toasted brioche

Scottish Smoked Salmon, fresh beetroot wedges, heritage beetroot crisps, mustard & dill dressing, crème fraîche

Sautéed Garlic Mushrooms, Paris Brown, Field & Wild mushrooms in a homemade garlic, thyme & white wine sauce, toasted brioche (v)

Butternut Squash & Sage Soup, creamy butternut squash soup, swirl of coconut dressing, pumpkin seeds, sourdough bread (ve)

Mains

Turkey Breast with all the Trimmings, Cumberland pig-in-blanket, thyme-ruffled roast potatoes, bacon & herb stuffing, Brussels sprouts with chestnuts, thyme-roasted carrots & parsnips, red wine jus

30 Day-Aged 10oz Ribeye Steak (Supplement 6.00), balsamic tomato, tobacco onions, triple-cooked chips, either peppercorn[†], Béarnaise[†] or beef dripping & thyme sauce

Crispy Pork Belly, dauphinoise potatoes, spiced squash purée, pickled fennel, red wine jus

Pan-Roasted Venison, squash purée, buttered cavolo nero, hash brown Pont Neuf, blackberries, beef dripping & thyme sauce

Grilled Sea Bass Fillets, heritage potatoes, sautéed leeks, peas & chorizo, lemon, thyme & white wine velouté

Pumpkin & Beetroot Tartlet, sautéed potatoes, cavolo nero, basil dressing (ve)

Desserts

Sticky Toffee Christmas Pudding, vanilla crème anglaise (v)

Warm Cranberry & Pecan Tart, whipped cream, homemade strawberry coulis (v)

Winter Berry Eton Mess, fresh blackberries, whipped cream, British blackcurrant curd, crushed meringue, amaretti biscuits (v)

Millionaire's Salted Caramel Torte, caramel sauce & sprinkles (ve)

British Cheeses (Supplement 5.00), Joseph Heler handcrafted Double Gloucester, Barbers Farmhouse Mature Somerset Cheddar, Clawson Reserve Blue Shropshire stilton, Cricket St Thomas Somerset Camembert, Fudge's biscuits, British apple & fig chutney, celery (v)

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. † = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.

