



FESTIVE MENU

THREE COURSES | £39.5 PER PERSON

STARTERS

Spiced parsnip soup; sourdough, whipped sea salt butter (v)(pbo)

King prawn cocktail; sriracha marie rose, lettuce, sourdough, whipped sea salt butter

Pear & celeriac salad; rocket, kohlrabi, tomato, cucumber, pumpkin seeds (pb)

Chicken liver & brandy parfait; sourdough, beetroot & horseradish chutney

MAINS

Hand-carved roast turkey; pigs in blankets, roast potatoes, vegetables, red wine gravy (pbo)

Boeuf au vin; gratin potato, parsnips, braised leeks

Baked seabass; potato rosti, sprout & pancetta fricassée, garden peas, bearnaise sauce

Mushroom bourguignon pie; truffle & wholegrain mustard mashed potato, vegetables, red wine gravy (pb)

EXTRA TRIMMINGS (FOR TWO TO SHARE) +£9.5

pigs in blankets, cauliflower cheese (v) & sage & onion stuffing (pb)

DESSERTS

Traditional Christmas pudding; brandy sauce (v)(pbo)

Mince pie cheesecake; clotted cream, strawberry compote (v)

Chocolate orange crème brûlée; shortbread (v)

Apple crumble tart; coconut sorbet, cinnamon churro (pb)

CHEESE FOR THE TABLE +£5PP

(v) vegetarian

(pb) plant-based ingredients

(pbo) plant-based option available

For full allergen and dietary information, see overleaf.





MERRY *and* BRIGHT

*Making This Christmas
Extra Special*

THREE COURSES | £39.5 PER PERSON



FOOD ALLERGIES? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around 2000kcal per day. Prices include VAT at the current rate. Children's menu available for under 12s: £20. Booking terms & conditions: £10pp deposit required at the time of booking. Preorder required seven days in advance of dining.

