



Festive Menu

2 courses £39 | 3 courses £49

The Beginning

Duck Liver Terrine

sourdough toast, plum jelly, toasted pistachio
(655cals)

Jerusalem Artichoke Soup (V)

chive oil, artichoke crisp (162cals)

Beetroot Cured Salmon

dill & Greek yoghurt, piccalilli (336cals)

The Middle

All served with seasonal vegetables and potatoes

Traditional Turkey

potato fondant, pigs in blankets,
Brussels sprouts, jus (1488cals)

Guinea Fowl

parmesan polenta, mushrooms, jus (438cals)

Wild Mushroom & Truffle Risotto (V)

crème fraiche, chive oil (475cals)

Gnocchi (V)

black olives, smoked aubergine puree,
confit tomato (412cals)

Pan Fried Fillet of Cod

cannellini cassoulet, guanciale crisp,
rosemary oil (870cals)

The Sides

Pigs in Blankets (403cals) £6

Truffle Cauliflower Cheese (189cals) £6

Sprouts with Pancetta (119cals) £6

Honey Glazed Parsnips (107cals) £6

The End

Christmas Pudding (V)

brandy butter, vanilla ice cream (648cals)

Chocolate Fondant (V)

raspberries, pistachio ice cream (486cals)

Bramley Apple Crumble (V)

vanilla ice cream (420cals)

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details. (V) Vegetarian, (VG) Vegan.

