



Christmas Menu

2 courses £24.50 - 3 courses £29.50

To Begin

Gin cured salmon, crab & dill mousse with keta caviar, pickled seaweed salad & toast

Roasted parsnip & celeriac soup, crumbed chestnuts, parsnip crisps
& parsley oil (pb) (gf)

Game, pork & green peppercorn terrine, blackberries & sourdough

Sumac roasted pumpkin, red & white quinoa tabbouleh with pomegranate seeds
& plant-based raita (pb) (gf)



The Main Course

Mushroom & cashew Wellington, grilled king oyster mushroom, shallot gravy
& all the trimmings (pb)

Pan fried cod, saffron mash, spinach, crayfish, mussels & lobster bisque

English Rose free-range turkey, pork & sage stuffing, pig in blankets, rosemary
potatoes, root vegetables, sprouts, cranberry sauce & gravy

Braised ox cheek, white bean & truffle puree, kale, roasted beetroot, baby onions
& port jus (gf)



A Sweet Treat

Chocolate dome, praline Chantilly cream & crushed hazelnuts

Baked New York cheesecake, mango sorbet & kumquat compote (pb) (gf)

Christmas pudding & brandy sauce (v)

Stilton, spicy plum chutney, celery & water biscuits



Coffee and chocolate truffles (v)

If you have specific dietary requirements or require allergy information, please ask.
Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 12.5% service charge will be added to your bill.

V (vegetarian) PB (plant based) GF (gluten free)