



Christmas Menu

2 courses £24.50 – 3 courses £29.50

To Begin

Leek & potato soup, garlic crouton, parsley & rapeseed oil (pb)

Goats' cheese, red wine pickled pear, chicory, rocket & candied walnut salad
with agave & mustard dressing (v) (gf) (pb available)

Smoked mackerel, beetroot houmous, pea shoots & grated horseradish on toast

Ham hock terrine, piccalilli, pickled shallots & baby capers with sourdough

The Main Course

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

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

Pan fried salmon, with a leek, mussel & clam chowder (gf)

Braised ox cheek, celeriac mash, sautéed savoy cabbage,
buttered carrots & red wine jus (gf)

A Sweet Treat

Shortbread & chocolate roll, Chantilly cream & popping candy (v)

Christmas pudding & brandy sauce (v)

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

Stilton, spiced plum chutney, celery & water biscuits

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)

