



FESTIVE FEASTING MENU

STARTERS

Guinea Fowl £13

Terrine, Chicory Jam, Honey, Parsnip, Pear

Celeriac (v)(vg) £11

Salt Baked Celeriac Veloute, Granny Smith, Walnut

Salmon £13

Beetroot Cured Salmon, Quail Egg, Horseradish, Dill

Venison £14

Carpaccio, Cranberry, Hen Of The Woods, Parmesan

MAINS

Turkey £32

Poached and Roasted Turkey Breast, Crispy Stuffing, Fondant Potato, Braised Red Cabbage, Sprouts & Bacon

Cod £31

Clam Chowder, Smoked Pork Belly, Sweetcorn Crisp

Jerusalem Artichoke (v)(vg) £28

Pearl Barley Risotto, Shemiji Mushroom, Chestnut, Spenwood

Beef £33

Fillet, Braised Rib Croquette, Baby Carrot, Cavolo Nero

DESSERT

Christmas Pudding (v) £12

Old Stocks Christmas Pudding, Plum Chutney, Vanilla Custard

Chocolate (v) £12

Mousse, Clementines, Blossom Honey Honeycomb

Apple Crumble (v)(vg) £11

Spiced Apple, Granola, Mulled Wine Sorbet

Cheese £13

Selection of British Cheeses, Poached Quince, Fresh Honeycomb, Crackers

SIDES

Roast New Potatoes & Sage Butter/ Braised Red Cabbage/
Sprouts, Shallots & Bacon/ Bitter Leaf Salad & Orange Dressing/ Fries
£6

Pigs in Blankets, Honey Mustard £9

(v) vegetarian, (vg) dish can be adapted to be vegan. Please ask server.

Some of our dishes may contain allergens. If you have any questions, or would like to know more about the specific ingredients in any of our dishes, please ask a member of staff. A 12.5% service charge is applied as standard to all bills.