



Available from 1st-23rd December 2022

Lunch (Sat & Sunday) 2 courses £28/ 3 courses £32

Dinner 2 courses £34/ 3 courses £42

Served from 6pm

Starters

Cod

Cured and Charred Cod, Puffed Rice, Jerusalem Artichoke, Hazelnut

Celeriac (V)

Pressing, Cider Puree, Celeriac Remoulade, Granny Smith Apple

Chicken and Mushroom

Terrine, Pickled Shimeji Mushroom, Mulled Wine Puree, Potato Bread

Pumpkin (V) (Vg)

Spiced Pumpkin Velouté, Soy Glazed Seeds, Wild Mushrooms

Main Courses

Turkey

Slow Cooked and Seared Breast, Parmentier Potatoes, Braised Red Cabbage, Crispy Stuffing, Sprouts and Ham Hock

Market Fish

Pan Fried Fillet, Pancetta and Clam Chowder, Creamed Potato, Crispy Seaweed

Cauliflower (V)(Vg)

Risotto, Charred Cauliflower, Toasted Walnut, Wyfe Of Bath Cheese, Pear

Beef

Seared Rump, Braised Ox Cheek, Hay Baked Celeriac, Savoy Cabbage, Chantenay Carrot

Desserts

Christmas Pudding (V)

Sweet Cranberry Chutney, Soft Scoop Ice-cream, Creme Anglaise

Pear (V) (Vg)

Whipped Cheesecake, Vanilla Wine Poached Pear, Arlette Pastry, Honeycomb

Chocolate (V)

Dark Chocolate Mousse, Clementine, Aerated Chocolate, Yoghurt Sorbet

Cheese

Selection of Three English Cheeses, Cranberry Chutney, Quince, Crackers

Sides £4 each

Skin On Fries (v) (vg), Parmesan and Truffle Fries (v)

New Potatoes, Herb Butter (v) (vg)

Braised Red Cabbage (v)

Sprouts and Bacon

Plum Tomato and Pickled Red Onion Salad (v) (vg)

(v) vegetarian, (vg) vegan, (vg alternative) dish has been 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.