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## STARTERS

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2 Courses £34 / 3 Courses £42

### 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 Shemiji Mushroom, Mulled Wine Puree, Potato Bread, Chicken Butter

### Pumpkin (v)(vg)

Spiced Pumpkin Veloute, Soy Glazed Seeds, Wild Mushrooms

### Salmon

Smokin' Brothers Smoked Salmon, Horseradish Mousse, Gin Infused Cucumber, Caviar, Lemon

### Cheese And Onion (v)(vg)

Smoked Cheddar And Onion Tart, Red Onion Marmalade, Pickled And Crispy Shallot, Chicory

(v) vegetarian, (vg) vegan, (vg alternative) dish can be adapted. 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.

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## MAINS

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### 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 Sea Weed

### Cauliflower (v)(vg)

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

### Beef

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

### Pork

Rolled And Slow Cooked Belly, Creamed Potato, Crispy Black Pudding, King Oyster Mushroom, Sweet Potato Crisps, Wholegrain Mustard Jus

### Halibut

Poached and Roasted Halibut, Soft Herb Crust, Pomme Anna, Braised Leeks, Spiced Mussel And Coconut Sauce, Sea Herbs

### Artichoke (v)(vg)

Roast Jerusalem Artichoke, King Oyster Mushroom, Celeriac, Parsley and Watercress Veloute

### Sirloin (£3 supplement)

8oz, 28 Day Aged Hereford Beef

Charred Baby Gem, Triple Cooked Chips, Mushroom Cream Sauce, Gremolata, Crispy Shallot

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### SIDES £4 each

Skin On Fries (v) (vg)

Parmesan and Truffle Fries (v)

New Potatoes, Herb Butter (v) (vg)

Braised Red Cabbage (v) (vg)

Sprouts and Bacon

Plum Tomato and Pickled Red Onion Salad (v)

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## DESSERTS

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### 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

### Blackberry

Bavarois, Cassis Soaked Blackberries, Burnt Apple Puree, Creme Fraiche and White Chocolate Mousse, Speculoos Biscuit

### Winter Fruit (v)

Cassis Soaked Blackberries, Poached Quince, Pear, Burnt Apple Puree, Blackberry Sorbet

### Cheese (v)

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

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## HOT DRINKS

Americano £3.25 Latte £3.50 Flat White £3 Cappuccino £3.50 Double Espresso £3

Hot Chocolate £3.50 Mocha £3.50

English Breakfast Tea £3 Earl Grey Tea £3 Herbal Tea (ask server) £3.20

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