

Festive Menu

- Lunch 2 Course £19.95 per person | Lunch 3 Course £25.00 per person •
- Dinner 2 Course £22.95 per person | Dinner 3 Course £28.00 per person •

TO START

ASSIETTE OF ENGLISH CHARCUTERIE

With celeriac remoulade, cornichons, toasted sourdough

SALAD OF GOATS CHEESE AND BEETROOT

With candied walnuts

MICHEL BOURDINS KIPPER AND WHISKEY PATE

With toasted sourdough

MOULES MARINIERE

With toasted sourdough

MAIN COURSES

ROAST TURKEY

With all the trimmings, bread sauce, cranberry, roasting juices

RUMP STEAK (6OZ)

With pommes frites, roasted vine tomato and béarnaise sauce

CLASSIC WHEELERS FISH PIE

With buttered peas

CREAMY POLENTA AGED ITALIAN CHEESE

With grilled woodland mushrooms, buttered leaf spinach

CONFIT DUCK LEG

With pomme frites, vine tomatoes, bearnaise sauce

DESSERTS

TRADITIONAL PLUM PUDDING

With brandy sauce

MONTE BLANC MESS

With chestnut puree, meringue, Chantilly cream, hot chocolate sauce

BAKEWELL TART

With clotted cream

SELECTION OF ICE CREAMS AND SORBETS

A discretionary 10% service will be added to your bill. All weights are uncooked. All prices include VAT at current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

Some of our dishes contain alcohol - please ask a team member for further details.