

Festive Dinner

• £45.00 per person Sunday – Wednesday | £55.00 per person Thursday - Saturday
Available 25th Nov – 30th Dec, 5pm – 11pm •

TO START

Lean kohlrabi and carrot soup

pumpkin seeds, micro parsley (v, gf, ve)

Smoked duck & pork terrine

Pickled baby onions and gherkins, sun dried tomato bread (gf)

Pollock and king prawn fishcake

Chilli, lime, spring onion salsa, fresh herbs

Roast cauliflower, sweet onion and chestnut tart

Fig and balsamic chutney (v)

Baked camembert fondue

Red onion marmalade, warm baked sour dough (v, gf, ve)

MAIN COURSES

Traditional roast turkey with all the trimmings

Caramelised carrots and parsnips, sprouts, cranberry and roasting juices (gf)

Garlic and dill baked cod

Herb and lemon crushed potatoes, crayfish and caper butter, salty fingers (gf)

Cauliflower sformato

Crispy kale and caramelised pine nuts, garlic oil (v, gf)

35 Day aged 8oz sirloin steak

Triple cooked chips, roast vine tomatoes, sauce au poivre (gf)

Steak supplement £9.00

Roasted lamb saddle

Kale, creamy potato, pumpkin puree, baby leek, red wine jus (gf)

DESSERTS

Christmas pudding

Brandy sauce, redcurrants & mint (v, g)

Salted caramel & roasted almond cheesecake

Fresh strawberries (v)

Lemon posset with lemon curd

Orange shortbread (v, g)

Sticky chocolate pudding

Chocolate sauce, vanilla ice cream (v, g, ve)

Selection of farmhouse cheeses

Grapes, quince jelly and Artisan crisp bread (v, g)

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.