



CHRISTMAS SET MENU

Monday - Thursday | 2 courses £26.00 | 3 courses £32.00
Friday & Saturday | £35.00

STARTERS

Roasted Parsnip & Thyme Soup (vg)

Potato Gnocchi (vgo)
wild mushroom, pecorino cheese, fried sage, pea shoots, white truffle oil

Duck Parcel
fermented red cabbage, soy sauce & ginger

Scottish Smoked Salmon
toasted rye bread, rocket, grapefruit crème fraiche, fried capers

Pigeon Breast (n)
caramelised parsnip puree, chicory & candied chestnut salad, balsamic glaze

MAINS

Spiced Butternut Squash & Red Onion Strudel (vg)
sage risotto, tender stem broccoli

Pan Fried Seabass Fillet
lemongrass fondant potato, leek & mussel fricassee, batter crumbs

Steak, Ale & Mushroom Pie
spring onion mash, roasted root vegetables, greens, gravy

Roast Turkey
roast potatoes, pigs in blankets, roasted root vegetables, sprouts, cranberry sauce, turkey gravy

Braised Blade of Beef
Hemingford potato croquettes, chantenay carrots, winter greens and red wine sauce

PUDDINGS

Sticky Toffee Pudding (v)
butterscotch sauce, vanilla ice cream

Baked Vanilla Cheesecake (vg, n)
blackberries, honeycomb

Christmas Pudding (v)
brandy sauce

Bailey's Crème Brulee (v)
vanilla shortbread

Selection of Two British Cheeses (v)
served with grapes, chutney, celery & biscuits



We're serious about allergies,
so please let us know about any
allergies on your table.
Gluten Free & Dairy Free menus available

Although the food is all prepared on site we cannot guarantee that our food may not contain GM products or nut traces. Please note, some game dishes may contain shot. If you have any allergies or specific dietary requirements please ask a member of staff when ordering and we will endeavour to provide you with options. (v) vegetarian | (vg) vegan | (n) contains nuts
A discretionary service charge of 10% will be added to your bill.