



FESTIVE MENU

2 COURSES £27 3 COURSES £32

STARTERS

Celeriac & chestnut soup, crispy sage, bloomer VG
Fried camembert, walnut, rocket, cherry vinaigrette V
Smoked salmon, cream cheese, fennel, cucumber
Ham hock, caper berry, parsley, toast

MAINS

Roast turkey, cranberry stuffing, pig in blanket, roast potatoes, vegetables
Roast topside beef, honey roast parsnip, yorkshire pudding, roast potatoes, vegetables
Mushroom & chestnut wellington, leek tarragon white wine cream V/VG
Fillet of hake, herb potato cake, caramelised chicory, caper butter

DESSERTS

Christmas pudding V
Poached pear, chocolate ganache, vegan vanilla ice cream VG
Sticky toffee pudding, vanilla ice cream V
Cheese Board, wensleydale cranberry, white stilton apricot, brie, crackers, red
onion chutney V £3.50 supplement

A deposit of £10 per person will be taken for every booking, this will be taken
off your bill on the day

For any allergen information please ask a member of our team. We do operate an open kitchen and
although every care is taken we cannot eliminate the possibility of cross contamination of allergens.
A 10% discretionary service charge is added to your bill.