



CHRISTMAS SET MENU

2 COURSES £27 PP

3 COURSES £35 PP

STARTERS

Crab and avocado salad,
grapefruit, winter leaf salad |
(CR,E)

Chicken liver parfait,
redcurrant jelly, toasted brioche
| (D,E,G)

Grilled rosary goats cheese,
candy beetroot, hazelnuts, pear
and ginger compote | (D,N,V)

Carrot, coconut and lime soup,
shallot bhaji | (G,N,V,VG)

MAIN COURSES

Ballotine of partridge farm
turkey, clementine and chesnut
stuffing, cranberry relish,
seasonal accompaniments |
(D,E,G)

Chargrilled sirloin steak,
wild mushroom and spinach
cassoulet, truffle and parmesan
fries | (D)

Wild sea bass fillet, courgette
spaghetti, ratte potatoes,
salmon caviar butter sauce |
(D,F)

Chestnut mushroom and
pumpkin risotto, grilled corn,
sage and pumpkin seed pesto |
(D,V,VG)

PUDDINGS

Traditional Christmas pudding
with brandy sauce, chantilly
cream | (D,E,G,N)

Gypsy tart, citrus cream |
(D,E,G)

Bitter chocolate fondant, malt
ice cream, chocolate crumb |
(D,E,G)

English cheeseboard, millers
crackers, pickled chutney and
fruit | (D,G)

TO FOLLOW

Choice of coffee, chef's mince
pie | (D,E,G)
(£6 supplement)

Some of our dishes contain the following
allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN,
D - DAIRY, E - EGGS, F - FISH,
G - GLUTEN, M - MUSTARD,
MO - MOLLUSCS, N - NUTS,
P - PEANUTS, S - SULPHITES,
SS - SESAME, SY - SOY,
V - VEGETARIAN, VG - VEGAN)

TERMS & CONDITIONS

Available Wednesday - Saturday from the
1st December until the 24th December.

A non-refundable deposit of £15pp will be
required at the time of booking.

A pre-order will be required 48 hours
before arrival for tables of 8 and above.

A discretionary service charge of 10% will
be added to your final bill for tables of 6 and
above.

