

FESTIVE SET MENU

Tear & share garlic bread (D,G)	5	Two Courses - £30
Add smoked mackerel pate, beef tallow or baba ghanoush (D,F,M)	3	Three Courses - £35

STARTERS

- Chef's soup of the day, house bread, sea salt butter (D,G,VG)
- Smoked ham hock & duck terrine, brioche toast, apple & pear chutney (D,G,M,S)
- Potted smoked salmon, Melba toast, horseradish butter (D,F,G)
- Breaded Camembert, hot honey, dandelion salad (D,E,G,S,V)

MAINS

- Roast breast of turkey, orange & cranberry stuffing, pig in blanket, seasonal accompaniments (D,E,G,S)
- Roast potatoes, honey roasted carrots & parsnips, braised red cabbage, buttered sprouts & turkey gravy**
- Fillet of sea bass, crab and Parmesan risotto, sea herbs, curly kale (CR,D,F,S)
- Bovril glazed beef cheek, mash potato, black cabbage, wild mushroom jus (D,G,S)
- Cauliflower schnitzel, borlotti bean & tomato cassoulet, basil pesto (D,E,G,N,V)

DESSERTS

- Traditional Christmas pudding, brandy custard (D,E,G,N,S,V)
- Pistachio & raspberry tart, pistachio ice cream (D,E,G,N,V)
- Spiced pear & apple crumble, calvados custard (G,N,SY,VG)
- Sticky toffee pudding, butterscotch, vanilla ice cream (D,E,G,V)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.

Our festive menu is available Monday-Saturday, starting Monday 23rd November 2026 until Wednesday 23rd December.

The festive set menu must be ordered by the whole table. We are unable to offer a mixture of this set menu and other menus for the same table.

For tables of 8 guests or more, a £20 per person deposit is required to secure your booking and a pre-order of food is required prior to your visit.

All prices include VAT.

A discretionary service charge of 10% will be added to your table.

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)