

Festive Menu

Starters

Heritage squash, cider and chestnut soup
Sourdough, baked apple butter (v)

Duck liver mousse
Spiced plum chutney, pickled carrots, brioche

Prawn, potato and crayfish cakes
Preserved lemon, watercress, cucumber, brown crab mayonnaise

Jerusalem artichoke and caramelised onion tart
Soused pear, truffle vinaigrette (ve)

Mains

Kelly Bronze turkey ballotine
Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Slow-cooked blade of Hereford x Angus beef
Bourguignon sauce, glazed carrot, smoked parsnip mash

Cornish lingcod fillet
'Nduja butter, potato gnocchi, tomato, olive and caper sauce

Symplicity 'chorizo', leek and butterbean pie
Hasselback potatoes, creamed sprouts, roast carrots, romesco sauce (ve)

Puddings

Spiced sticky date pudding
Gingerbread ice cream, rum butterscotch (v)

Passionfruit and clementine posset
Boozy pomegranate compote, almond wafers (v)

Valrhona chocolate and illy espresso brownie
Sour cherry sorbet, maple granola (v)

Toffee apple, fig and chestnut crumble
Mincemeat ice cream or custard (v) (veo)

Additions

British cheese, quince jelly and crackers + £12pp

Handmade chocolate truffles + £4.5pp

Viennese mince pies with clotted cream + £4pp

£35.95

Allergen Info -

(v) Veggie friendly, (ve) Vegan, (veo) Vegan option available on request. Ask a team member for gluten-friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



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