



Festive menu

Available from Tuesday 26th November to Friday 20th December

Starters

- Pumpkin and caramelised onion soup with manchego cheese, smoked paprika oil V
Salmon and smoked haddock fishcake, sweet and sour cucumber, bloody mary dressing
Venison bresaola with artichoke caesar dressing and chestnut shavings
Blinis with spiced aubergine relish, quail egg and soft herbs V

Mains

- Chicken supreme with seasonal vegetables, pigs in blankets, roast potatoes, chicken gravy and cranberry sauce
Ale braised beef with beef fat carrot, king cabbage, onion crumb and horseradish mash
Sea bass with yellow split pea dahl, parsnip pakoras, lime pickle and toasted almonds
Sweet potato, broccoli and kale parcel with pickled red cabbage and gravy V

Puddings

- Sticky toffee Christmas pudding with rum and raisin ice cream
Chocolate pot with passionfruit jelly centre, caramel and hazelnut crumb
Clementine and almond sponge with lemon meringue sorbet
Three cheese selection with chutney, grapes and crackers

Two course lunch £16.50
Three course lunch £19.50
Three course dinner £24.50

Add half a bottle of wine plus tea or coffee to your lunch or dinner for just £10 per person.

£10 per person deposit required for parties of eight or more at the time of booking.
Pre-orders required for parties of ten or more one week before your reservation.