

FESTIVE

2 Courses £35 | 3 Courses £45

STARTERS

CRISPY GOATS CHEESE

Beetroot, Candied Walnuts & Bitter Leaves

CURED SALMON

Pickled Fennel, Dill & Crème Fraiche

CHICKEN LIVER PARFAIT

Quince Jam & Brioche

GOAT'S CHEESE

Honey & Thyme Roasted Beetroot, Balsamic & Chicory

KING SCALLOP

Celeriac Puree & Saffron Dressing

£5 Supplement

MAINS

ROAST TURKEY

Traditional Trimmings & Cranberry

ROAST COD

Curried Mussels

WILD MUSHROOM WELLINGTON

Chestnuts & Spinach

BRAISED BEEF

Bordelaise & Pomme Puree

FILLET 225G

Donald Russell, UK

£10 Supplement

DESSERT

CHOCOLATE & ORANGE

Chocolate Mousse & Glazed Orange

VANILLA CHEESECAKE

Pain D'epices & Poached Pear

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

CHEESEBOARD

Local selection, Onion Chutney & Crackers

SIDES

GRILLED SQUASH

Truffled Honey

£7

ROAST DUCK FAT POTATOES

Smoked Sea Salt

£6

BRUSSEL SPROUTS

Chestnuts

£5

BROCCOLI

Garlic & Chilli

£5

FRENCH FRIES|CHUNKYCHIPS

Add Truffle & Parmesan | Salt & Chilli £2

£6

SAUCES

Blue Cheese | Peppercorn | Béarnaise | Garlic Butter

£4

Please note, we cannot guarantee that our dishes are 'free from' allergens, due to the open plan nature of our preparation areas. Please advise us of any dietary requirements.
A discretionary service charge of 10% will be added to your bill & will be given to our Food & Beverage team. Inclusive of VAT at the prevailing rate. Thank you.