

FESTIVE

2 Course Lunch £50 | 3 Course Dinner £55

STARTERS

ROAST BUTTERNUT SQUASH SOUP

Blue Cheese & Pumpkin Seeds

CURED SALMON

Pickled Fennel, Dill & Crème Fraiche

PORK SALAD

Spiced Peanuts, Carrot, Cucumber & Coriander

KING SCALLOP

Butternut, Miso & White Wine Sauce
£5 Supplement

MAINS

TURKEY BREAST

Parma Ham, Parmesan Gnocchi & Carrot

KING PRAWN CURRY

Fragrant Rice, Fish Pakora & Sweetcorn

WILD MUSHROOM WELLINGTON

Chestnuts & Spinach

FILLET 225G

Add Blue Cheese | Peppercorn | Béarnaise £4
£15 Supplement

DESSERT

CHOCOLATE & ORANGE

Chocolate Mousse & Glazed Orange

VANILLA CHEESECAKE

Gingerbread & Poached Pear

CHRISTMAS PUDDING

Red Currants & Brandy Anglaise

CHEESEBOARD

Local selection, Onion Chutney & Crackers

SIDES

PIGS IN BLANKETS

Honey Mustard

£8

CAULIFLOWER CHEESE

Aged Cheddar

£8

ROAST POTATOES

Garlic & Rosemary

£6

YORKSHIRE MAC & CHEESE

Cheddar & Chive

£10

FRENCH FRIES | CHUNKY CHIPS

Add Truffle & Parmesan | Salt & Pepper £2

£6

TENDERSTEM BROCCOLI

Garlic, Chilli & Soy

£7

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 125% will be added to your bill & will be given to our Food & Beverage team. Inclusive of VAT at the prevailing rate. Thank you.