



Christmas Menu 2026

(Menu must be pre-ordered)

£33 for 2 courses or £39.50 for 3 courses

STARTERS

Turkey, bacon & cranberry scotch egg, sage mayonnaise, crispy onions

Deep fried brie, bacon & cranberry jam, pickled walnuts

Smoked salmon, beetroot, whipped lemon mascarpone, rye croutes

Spiced carrot soup, carrot crisps, coriander oil, toasted seeds & sourdough **(VE)**

MAINS

Roast turkey breast, roast potatoes, honey parsnips, pig in blanket, stuffing, braised red cabbage, bacon sprouts, turkey gravy

Slow-cooked blade of beef, dauphinois potato, porcini & red wine jus, confit carrot & savoy

Cod fillet, lemon crushed potatoes, purple sprouting, mussel & tarragon cream

Beetroot, chestnut & mushroom wellington, sage roasted potatoes, red cabbage, glazed roots, mushroom gravy **(VE)**

DESSERTS

Mulled wine poached pears, almond praline, mulled wine syrup, vanilla ice cream **(VEAV)**

Panettone bread & butter pudding, orange & vanilla custard **(V)**

Chocolate brownie, griotine cherries & cherry ice cream **(V)**

Selection of English cheeses, crackers, quince, grapes & celery **(£4 supplement)**

A discretionary 10% service charge will be added to your bill. 100% of all tips are shared staff working on your visit front of house & in the kitchen.

All dishes marked with **(V)** are vegetarian friendly & **(VE)** are vegan friendly. **(VEAV)** means vegan substitute. Our freshly made food is prepared in a busy kitchen where cross contaminations can occur so we cannot guarantee it is suitable for those with allergies. Menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, please inform us before ordering.