



CHRISTMAS SET MENU

2 courses £27 pp

3 courses £35 pp

STARTERS

Smoked trout pâtè, melba
toast, chive fromage blanc |
(D,E,G)

Pressed pork terrine,
pistachio, pear and walnut
salad, pear chutney | (N,D,G)

Miso roasted celeriac
arancini, wild mushroom
broth | (D,E,G,SY,V)

Leek and potato soup,
pommery mustard, soda bread
| (G,M,V,VG)



MAIN COURSES

Ballotine of partridge
farm turkey, clementine
and chesnut stuffing,
cranberry relish, seasonal
accompaniments | (D,E,G,N)

Chargrilled sirloin steak,
wild mushroom and spinach
cassoulet, truffle and
parmesan fries | (D)

Pan fried John dory fillet,
warm potato and crab salad,
blood orange hollandaise |
(CR,E,D,F)

Salt baked crown prince
pumpkin, red lentil dhal,
paneer cheese | (D,V)

PUDDINGS

Traditional Christmas pudding, brandy sauce, chantilly cream | (D,E,G,N)

Lemon and lime tart, lemon sorbet | (D,E,G)

Guanaja chocolate mousse, raspberry macaroon, caramelized white chocolate | (D,E,G)

English cheeseboard, millers crackers, pickled chutney and fruit | (D,G)

TO FOLLOW

Choice of coffee, chef's mince pie | (D,E,G)
(£6 supplement)

TERMS & CONDITIONS

Available Monday - Saturday from the 29th November until the 24th December.

A pre-order will be required 48 hours before arrival for tables of 8 and above.

A non-refundable deposit of £15pp will be required at the time of booking.

A discretionary service charge of 10% will be added to your bill for tables of 6 and above.

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:

(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)