

CHRISTMAS MENU



Two courses – £27 | Three courses – £33



Please ask us about the allergens in our food



* Starters

Chicken veloute, sherry, creme fraiche, wild mushrooms
Cured sea trout, golden beetroot, buttermilk, pickled cranberries
Celeriac fettuccine, girolles, roast garlic, Parmesan (v)
Spiced sweet potato hummus, crisp chickpeas, padron peppers, pickled carrots (vg)
Seared scallops, parsnips, garam masala butter
Game terrine, plum chutney, sourdough toast



* Main courses

Roast turkey, sage and onion stuffing, chestnuts, roast potatoes
Longhorn beef rump, caramelised onion, Jerusalem artichokes
Sea bream, spiced carrot purée, tenderstem broccoli, orange and sesame dressing
Baked hake fillet, creamed potato, leeks, moscatel sabayon
Blue cheese croquette, roast pear, celeriac, baked chicory (v)
Caramelised cauliflower, dates, spinach, smoked almonds (vg)



* Side dishes £3.5

Duck fat roast potatoes
Green beans with almonds
Brussels sprouts, walnuts, caramelised onions
Mixed leaf salad



* Puddings

Christmas pudding, brandy custard
Rhubarb crumble, vanilla ice cream (vg)
Baileys burnt cream, chocolate shortbread
Thyme roasted plums, mascarpone cream, spiced crumble
Hazelnut and chocolate meringue, coffee mousse, caramel sauce
Cheese plate, apple chutney, oat cakes (£6 supplement)



(v) suitable for vegetarians | (vg) suitable for vegans

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.