



Christmas Menu

2 course £22.50 | 3 course £27.50

Get the party started with a festive tippie
Glass of Prosecco £5.50 | Festive Cocktail £7.75

TO START

Ham hock & pea terrine with piccalilli, pickled shallots, baby capers with sourdough
Smoked salmon, celeriac, watercress, aioli and croûtons
Pumpkin & ginger soup with toasted seeds and green pesto (pb) (gif)

MAIN COURSE

Roast turkey, pork & sage stuffing with all the trimmings
Mushroom & cashew Wellington, grilled King oyster mushroom, shallot gravy
and all the trimmings (pb)
Braised short rib of beef with mashed potato, braised red cabbage and a red wine jus (gif)

TO FOLLOW

Christmas pudding with brandy sauce (v)
Chocolate & salted caramel tart with caramel sauce (v)
Lemon & blueberry cheesecake with blueberry compote (pb)

V (vegetarian) PB (plant based) GIF (gluten ingredients free)

If you have specific dietary requirements or require allergy information, please ask. Please be aware that food containing allergens is prepared and cooked in our kitchen. A discretionary 12.5% service charge will be added to your bill.