

# FESTIVE MENU

3 courses evening | £37.95

Subject to change

## TO START

**SMOKED SALMON & DILL MASCARPONE** RG  
served with toasted sourdough bread,  
and a lemon and caper dressing **320kcal**

**CHICKEN LIVER PÂTE**  
with balsamic onions and toasted sourdough bread **237kcal**

**CELERIAC SOUP** RG V  
with croutons, spiced pumpkin seeds and chilli oil **175kcal**

**MUSHROOM BRUSCHETTA** VG  
warm mushrooms and cherry tomatoes,  
drizzled with aged balsamic on toasted  
sourdough bread **388kcal**

## MAINS

**ROAST TURKEY**  
wrapped in smoked bacon, with honey-glazed carrots,  
sprouts, braised red cabbage, garlic and rosemary roast  
potatoes and sage gravy **782kcal**  
add on a portion of pigs in blankets **3.25 191kcal**

**SLOW COOKED BEEF** RG  
served with potato gratin, parsnip purée, sautéed  
mushrooms, honey-glazed carrots and red wine jus **573kcal**  
add on a portion of pigs in blankets **3.25 191kcal**

**PAN-FRIED SALMON FILLET** RG N  
served with winter veg, potatoes, broccoli,  
green beans and romesco sauce **864kcal**

**BUTTERNUT SQUASH RAVIOLI** V N  
served with toasted almonds, sage butter,  
mixture of heritage and vine tomatoes **514kcal**

**VEGAN FLANK STEAK** VG N  
served with roast potatoes, caramelised onion purée,  
mushrooms and glazed carrot, greens and romesco sauce  
**614kcal**

## ADDITIONAL SIDES

**SKIN-ON FRIES\*** V **4.95**  
with our Italian-blend  
seasoning **425kcal**  
with truffle oil and Gran  
Moravia cheese **532kcal** **5.50**

**GARLIC AND SAGE ROAST  
POTATOES** VG RG **532kcal** **4.95**

**SEASONAL GREENS** VG RG **4.50**  
with tenderstem broccoli **424kcal**

**CREAMY MASH** V RG **4.95**  
**328kcal**

upgrade to truffle mash V RG **5.50**  
**373kcal**

**PIGS IN BLANKETS** **7.50**  
coated in honey and parsley **582kcal**

## DESSERTS

**CHRISTMAS PUDDING** V  
served with a brandy-infused Crème Anglaise **428kcal**

**BISCOFF CHEESECAKE** VG  
light and 'creamy' with a golden biscuit base **444kcal**

**SORBET** VG RG  
trio of lemon, mandarin, and fruits of the forest **207kcal**

**WARM CHOCOLATE BROWNIE** V  
served with salted caramel gelato ice cream,  
and dark chocolate sauce **725kcal**

## COFFEE & TRUFFLES

Rich chocolate truffles served with your choice of coffee **5.20 160kcal**

V Vegetarian VG Vegan N Contains nuts RG Recipe without intentional gluten ingredients  
RG Recipe without intentional gluten ingredients available on request

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes any items which are deep fried (highlighted with an \*). Therefore, these may not be suitable for those with severe allergies. Allergen information is available on request. 2000kcal is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill