FESTIVE MENU

3 courses lunch | £31.95

TO START

SMOKED SALMON & DILL MASCARPONE @ served with toasted sourdough bread,

and a lemon and caper dressing 320kcal

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread 237kcal

CELERIAC SOUP (GA) (V)

with croutons, spiced pumpkin seeds and chilli oil 175kcal

MUSHROOM BRUSCHETTA VC

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 189 N

served with winter veg, potatoes, broccoli, green beans and romesco sauce 864kcal

BUTTERNUT SQUASH RAVIOLI VI 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

with our Italian-blend seasoning 425kcal with truffle oil and Gran Moravia cheese 532kcal

4.95

5.50

GARLIC AND SAGE ROAST

POTATOES VG RG 532kcal 4.95

SEASONAL GREENS VG RG 4.50

CREAMY MASH V RG

4.95

upgrade to trufflle mash VRG 5.50

373kcal PIGS IN BLANKETS

7.50 coated in honey and parsley 582kcal

DESSERTS

with tenderstem broccoli 424kcal

CHRISTMAS PUDDING V

served with a brandy-infused Crème Anglaise 428kcal

BISCOFF CHEESECAKE VO

light and 'creamy' with a golden biscuit base 444kcal

SORBET VO RO

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





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. 2000kcals is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill