

Festive Menu

Available from Thursday 27th November to Friday 2nd January

THREE COURSES £34.95

PRE-BOOKING REQUIRED

Starters

Roasted Parsnip, Apple & Thyme Soup **V • VEA • GFA**

parsnip crisps, chive oil, sourdough,
whipped butter

Chicken Liver Parfait **GFA**

watercress, red onion chutney, focaccia

Potted Hot-smoked Trout **GFA**

horseradish crème fraîche,
pickled fennel & dill, crostini

Pumpkin & Sage Raviolini **VE**

pumpkin cream, crispy sage,
crushed hazelnut

Mains

Roast Turkey & Bacon Roulade

roast potatoes, maple-glazed parsnips,
thyme-roasted carrots, bacon & butter
Brussels sprouts, pigs-in-blankets,
cranberry jus

28 Day Dry-aged Sirloin Steak **GF**

tomato confit, roasted mushroom,
triple-cooked chips, peppercorn sauce.

£3 supplement

Confit Duck Leg

beans, pancetta & sausage cassoulet,
cavolo nero, Madeira jus

Pan-fried Fillet Of Bream **GF**

crushed skin-on baby potatoes, tenderstem
broccoli, salsa verde, red wine reduction

Beetroot & Pine Nut Wellington **VE**

roast potatoes, maple-glazed parsnips, thyme-
roasted carrots, Brussels sprouts, mushroom gravy

Desserts

Christmas Pudding **V • VEA**

brandy custard, brandy syrup

Sticky Toffee Pudding **V**

clotted cream ice cream, toffee sauce

Blood Orange Posset **V • GF**

shortbread biscuit

Chocolate, Vanilla &

Cherry Cheesecake **V • VEA • GF**

vanilla ice cream

Selection of Fine British Cheeses **V**

water biscuits, apricot chutney

£3 supplement

