





Christmas Menu 2025

(Menu must be pre-ordered)

£29.50 for 2 courses or £36 for 3 courses

STARTERS

Turkey, bacon & cranberry scotch egg, baconnaise

Potted mackerel, apple, dill & horseradish crème fraiche, sourdough

Beetroot & potato soup, dill, 'yoghurt" & rye bread (VE)

Smoked chestnut mushroom parfait, pickled shallots & sourdough (V)

MAINS

Roast turkey breast, dauphinois potatoes, cranberry ketchup, pig in blanket, stuffing, braised cabbage, leeks & sprouts, turkey gravy

Slow-cooked blade of beef, blue cheese mash, kale & carrots, roasted shallot sauce Cod fillet, red wine braised winter vegetable & potato cassoulet, cranberry & walnut pesto

DESSERTS

Celeriac schnitzel, roasted sprouts & almonds, chive beure blanc (VE)

Mince pie gingernut cheesecake (V)

Black forest gateau brownie, morello cherry gel, griottine cherries (V)

Limoncello brulee, sable biscuit (V)

Christmas pudding, brandy sauce (V)

A discretionary 10% service charge will be added to the bill.

All dishes marked with **(V)** are vegetarian friendly **(VE)** are vegan friendly. Our freshly made food is prepared in a busy kitchen where cross contaminations can occur so we cannot guarantee it is suitable for those with allergies. Menu descriptions do not include all ingredients. If you have any questions, allergies, or intolerances, please inform us before ordering.