



## CHRISTMAS SET MENU

2 COURSES *or* 3 COURSES

## SAMPLE MENU

### TO START

**JERUSALEM ARTICHOKE SOUP (V)**  
roasted chestnut, truffle oil and toasted  
ciabatta with garlic & herb butter. 513 kcal  
*VG-M option available 464 kcal*

**BAKED VINTAGE CHEESE &  
GUINNESS® RAREBIT**  
roasted hazelnuts, honey & toasted  
sourdough. 629 kcal

**WILD BOAR & COGNAC PÂTÉ\***  
fig & honey chutney, baguettini &  
truffle butter. 457 kcal

**PAN-FRIED GARLIC &  
CHILLI BUTTER KING PRAWNS**  
crab meat slaw, wasabi & avocado purée  
and a soy, honey & mustard dressing. 330 kcal

### THE MIDDLE

**TURKEY WITH ALL  
THE TRIMMINGS**  
pork & apricot stuffing, pigs in blankets,  
roasted potatoes, carrots, parsnips & sprouts,  
chestnuts, bread sauce, turkey gravy &  
cranberry sauce. 1274 kcal

**PAN-FRIED CHALK  
STREAM TROUT†**  
sapphire and crab risotto & herb oil. 695 kcal

**ENGLISH WILD VENISON HAUNCH**  
truffle dauphinoise, garlic & herb butter  
glazed cavolo nero, rich beef & red wine jus  
and fresh blackberries. 559 kcal

**SYMPPLICITY 'NDUJA &  
MUSHROOM PASTA RAGU (VG)**  
tagliatelle pasta, rich red wine & miso†  
sauce, herb crumbs, herb oil and red  
micro sorrel. 377 kcal

### TO FINISH

**CHRISTMAS PUDDING (V)**  
brandy sauce & Chantilly cream. 623 kcal

**WINTER CHEESE BOARD**  
Président petit camembert, Barber's Vintage  
cheddar, Stilton®, caramelised red onion  
chutney & sea salt crackers. 539 kcal

**SOURDOUGH TREACLE TART (V)**  
clotted cream vanilla ice cream &  
vanilla custard. 653 kcal

**BLACK FOREST FONDANT**  
chocolate sponge pudding, cherry compote  
& chocolate cream ganache with gin-soaked  
cherries and white chocolate & honeycomb  
ice cream. 558 kcal

**CHOCOLATE BROWNIE (VG-M)**  
vegan vanilla ice cream & blackberry  
coulis. 551 kcal

Adults need around 2000 kcal a day.

Subject to availability. A deposit may be required to confirm your booking. Full payment may be requested ahead of your booking date - full details will be provided at the time of your booking. This menu is available on/between 10th November-24th December and 27th-31st December 2025. Promotions offered alongside this menu may vary during this period. We reserve the right to withdraw or change this menu at any time and without notice. A discretionary 12.5% service charge will be added to your bill. All tips are paid in full to our team.

#### DO YOU HAVE ANY ALLERGIES?

Full allergen information is available for all food & drinks - please inform staff of any allergies before placing your order, as menus do not list all ingredients. We cannot guarantee that any products are 100% free from allergens, owing to possible cross-contamination. Information about our ingredients is available on request.

(V) Suitable for vegetarians. (VG) Suitable for vegans. (V-M) Made with vegetarian ingredients; however, produced in a factory which handles non-vegetarian ingredients, with a 'may contain' warning. (VG-M) Made with vegan ingredients; however, produced in a factory which handles non-vegan ingredients, with a 'may contain' warning. \*Also contains chicken meat. † Contains alcohol.

Menu items may be subject to change. All bookings will receive a confirmation of the relevant menus prior to your booking date.

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