

SET MENU

This menu is only available Monday - Saturday

£30 / 3 Course meal per person

£25 / 2 Course meal per person

Parsnip & Red Chilli Soup

Sourdough (vg)

Wild Boar Paté en Croûte

Onion chutney, pickles

Cinnamon & Orange Salmon Gravlax

Crème fraîche, melba toast

Wild Mushroom & Parmesan Tartlet

Crispy leek



Traditional Roast Turkey

Sage & onion stuffing, pigs in blankets, cranberry sauce, seasonal vegetables

Cranberry, Brie & Mushroom Wellington

Sage & onion stuffing, cranberry sauce, seasonal vegetables, bread sauce (v)

Winter Vegetable Pie

Beetroot, sweet potato, chard & celeriac, herby new potatoes, vegan gravy (vg)

Pan Fried Sea Bream

Parsnip puree, crushed new potatoes, peas, crispy bacon (gf)

Slow Braised Featherblade of Beef

Dauphinoise, kale, carrots, red wine & smoked pancetta jus (gf)



Christmas Pudding

Brandy cream

Blackcurrant & Prosecco Cheesecake

Whipped Chantilly cream (gf)

Mulled Winter Fruits

Dairy-free ice cream (gf/v/vg)

Chocolate & Orange Pot

Brandy snap

Supplement Cheeseboard £4

Menu must be pre-booked. Please note a deposit is required of £10 per person to secure your booking, with the remaining amount payable on the date of your party. All our food is prepared in a kitchen where nuts, cereals containing gluten & other allergens are present & our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information for food & drink is available, upon request.

(v) vegetarian, (vg) vegan, (gf) gluten-free