

Festive Menu

Starters

Smoked Salmon Pâté, dill pickles, toast (*gf)

Clementine and Chilli Halloumi, fig, rocket and hazelnut salad (gf/*vg)

Short Rib Croquette, horseradish mayo, apple and radish (df/*gf)

Main Courses

Turkey Porchetta, Sprout and Chestnut Pesto, roast potatoes, sprouts and bacon,
carrot purée, piggies and a cranberry and orange gravy (gf/df)

Catch of the Day, Potato Fondant, seasonal vegetables, and a warm tartare sauce
(gf)

Brussel Sprout, Lemon and Crème Fraiche Pappardelle, parmesan and marmite
tuile (vg*/gf*)

Desserts

Honey and Cinnamon Semi Freddo, mulled wine poached pear, ginger tuile (*gf)

Chocolate and Baileys Torte, salted butterscotch sauce, vanilla ice cream

Traditional Christmas Pudding, rum and raisin ice cream, cranberry coulis (*df/*gf)

2 Courses – £45 per person

Add an extra course for an extra £10 per person

Available from 20th November until 21st December 2026.

Lunchtime (12noon-2:30pm)

Dinner (6:30pm-8:30pm)