



Christmas Menu

baked pumpkin, red lentil & thyme soup
chicken liver & pink peppercorn pate, pear chutney & toast
beetroot cured salmon, mustard dill sauce & lemon
green coconut curried mussels & coriander
colsten basset stilton, pear & spiced walnut salad (n)
sald dusk hash, poached egg & devilled sauce
harrissa marinated halloumi, courgette fritter, smashed avocado, chilli, lime
wild mushroom, jerusalem artichoke & baby spinach risotto, parmesan & truffle oil

venison, apricot, red wine & rosemary pie, spiced parsnips
pancetta wrapped chicken breast, parsnip mash, brussel sprouts & chestnuts
smoked haddock, salmon, spinach & potato grain mustard mornay
roast cod, parsley potatoes, winter greens, lemon butter sauce
winter root vegetables & quince tagine, split pea & coriander pilaf
potato gnocchi, baby spinach, field mushroom, gorgonzola cream, sage & parmesan
28 day aged rib-eye steak with chips & green salad (£5 supplement)

vanilla pannacotta, clementine poached rhubarb
mincemeat & apple frangipane slice, clotted cream (n)
sticky toffee date cake with caramel sauce & crème fraiche
apple & pear crumble and custard (n)
chocolate fudge cake, chocolate sauce & vanilla ice cream
selection of ice cream & sorbets
stilton with chutney & biscuits



£30 three courses



For parties of 10 or more, please
select four items for each course.

An optional gratuity of 12.5% will be added to your bill

Please note we cannot guarantee the absence of traces of nuts in any of the above dishes. For allergy or food intolerance information please ask a member of staff