



Festive Evening Menu

Available for groups of 8 or more by pre-order only
from 6pm

3 courses £33

Bread and Snacks

Sour light rye, Lincolnshire Poacher butter 3

Beer battered salt pickles, parsley and tarragon mayo 3.5

Starters

Crispy pigs head terrine, miso glazed chicory

White onion and madeira soup, rarebit on toast

Charred mackerel, Yukon gold potatoes, bacon and horseradish broth

Chicken liver pate, farmhouse chutney, toasted rye

Salt baked swede, smoked garlic honey, puffed rice

Main Courses

Turkey breast, roast potatoes, parsnip, sprouts and bacon, stuffing, cranberry

Butternut squash risotto, house ricotta, pumpkin, sunflower and sesame seed crisp

Braised featherblade of beef, celeriac puree, curly kale, truffle and parmesan chips

Baked cod loin, puy lentils, shallot and chestnut mushroom stew, lemon and chive

Charred brussel sprouts, yellow split peas, hazelnut and confit shallot dressing

Sides

Braised red cabbage 3.5

Sprouts and bacon 4

Roast potatoes 3

Honey and butter roasted carrots 3.5

Sweets

Vanilla crème brulee

Plum and cinnamon sorbet, vodka

Christmas pudding, brandy sauce, candied orange

Ring donut, salted dark chocolate sauce, honeycomb ice cream

Baked cheese, spiced cranberry, palmier

Please inform us of any allergies and intolerances, a full list of ingredients is available upon request.

(n) = contains nuts

For tables of 8 or more an optional 10% service charge will be added to your final bill