



FESTIVE MENU

Two Course £37 Three Course £45

STARTERS

Soup with Fresh Sourdough (VG)
Prawn Cocktail with Crème Fraîche and Rustic Bread
Duck and Chicken Terrine with Chutney & Brioche Bread
Scallops with Leek Cream Velouté & Roasted Shallot Petals

MAINS

Classic Roast Turkey
Vegan Nut Roast (VG, GF)

All our roasts are served with traditional accompaniments, seasonal vegetables, roasted potatoes, and jus

Roast Lamb Loin with Roasted Root Vegetables, Mini Shepherd's Pie, and Currant Jus

Grilled Fillet of the Catch of the Day with Gremolata Potatoes and Provençale Sauce

DESSERTS

Lemon Tart with Raspberry Compote & Raspberry Sorbet
Sticky Toffee Pudding with Pecan Sauce & Vanilla Ice Cream
Bitter Chocolate Fondant with Vanilla Ice Cream
Dark Chocolate Mousse (VG, GF)

Menu items are subject to change based on seasonal availability.

GF – Gluten Free, GFA – Gluten Free available, DF – Dairy Free, V – Vegetarian, VG - Vegan, VGA – Vegan Available
Due to the open nature of our kitchen, we are unable to guarantee that dishes are 'free from' allergens.
Please advise a member of staff in advance of any dietary requirements.
A 12,5% discretionary service charge will be added to your bill.