



Festive Menu



2 courses - £27.95 / 3 courses - £34.95

Starter

Creedy Carver duck leg bonbon and smoked breast
Spiced plum ketchup, beetroot remoulade

Chalk Stream Farm trout cured in Liberation IPA
Cucumber, apple, celeriac, crème fraiche, rye croutons, pickled fennel



Roasted butternut squash
Whipped feta, smoked chilli oil, sage, pumpkin seed dukkah (pb)

Caramelised celeriac soup
Cauliflower pakora, coconut yoghurt, curried chickpeas (pb)

Main

Kelly Bronze turkey ballotine
Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce

Aberdeen Angus beef, seared sirloin and sticky ox cheek
Confit potato, Jerusalem artichoke, shallot, green peppercorn

Josper oven roasted monkfish
Mussels, lobster sauce, samphire, saffron potatoes

Potato gnocchi
Wild mushroom veloute, tarragon, miso-roasted chestnuts, gremolata (pb)

Pudding

Spiced sticky date pudding
Vanilla ice cream, rum butterscotch (v)

Chocolate espresso cheesecake
Hazelnut meringue, cherry sorbet (v)

Winter fruit and almond crumble
Apples, plums and blackberries, vanilla custard (v) (pbo)

Chai latte rice pudding
Saffron poached pear, cinnamon ice cream, pistachios (v)

Allergen Info -

(v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



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