



FESTIVE MENU

2025

AVAILABLE FROM FRIDAY 28TH NOVEMBER – CHRISTMAS EVE

2 COURSES £29

3 COURSES £36

Starters

Venison croquettes (GF)

Rocket, quince ketchup

Parsnip, garlic + rosemary soup (GFA)

Warm focaccia

'Hot' smoked salmon rilette (GFO)

Chicory + rye toast

Woodland mushroom beignets (GF)

Sundried tomato, frisse lettuce, black garlic aioli

Mains

All served with roast potatoes, rosemary vegetables,
pigs in blankets, sprouts + chestnuts

Spatchcocked partridge (GF)

Pancetta + potato terrine

Citrus cured halibut (GF)

Dill beurre blanc, champ mash

Squash, red onion, sage filo parcel (VEO)

Parsnip puree, roasted new potatoes

Fennel rubbed pork belly (GF)

Sweet potato + apple fricassee, calvados jus

Desserts

Minced pie Bakewell tart

Brandy Anglaise

Black forest tiramisu

Coffee Syrup

Sticky toffee pudding (GF)

Butterscotch, Spiced Apple Gelato

Cheeseboard (GFO)

Crackers, Chutney

£10 deposit per person will be taken when making the booking

Pre order and Full Payment 4 days before booking date.

10% service charge will be added to the party bill.