



Festive Set Menu

2 Courses £24.95
3 Courses £29.95

Starter

Roasted tomato & red pepper soup, pesto croutons & basil oil (VE)

Chicken liver parfait, red onion & fig chutney, orange puree toasted sourdough

Maple glazed hot smoked salmon, mustard mayo, pickled celeriac & crispy capers

Main Courses

Roasted turkey, roast potatoes, chestnut stuffing, traditional trimmings

Pan fried sea trout, Crispy potatoes, pot roasted beetroots, balsamic jus

Carrot, swede & Rothschild red wine winter stew, parsnip mash, sautéed wild mushrooms & crispy shallots (VE, GF)

Puddings

Traditional Christmas pudding, brandy sauce

Valrhona dark chocolate & orange cheesecake, spiced cranberries & blood orange sauce

Treacle tart, vanilla yoghurt, salted caramel popcorn

Tea		Coffee	
English breakfast	£3.00	Filter	£3.00
Earl Grey	£3.50	Double Espresso	£3.00
Lapsang Souchong	£3.50	Americano	£3.20
Darjeeling	£3.50	Latte	£3.50
Peppermint	£3.50	Cappuccino	£3.50
Green	£3.50	Mocha	£3.50

Drink Menus



To view the **full wine list**; please scan this QR code using your phone camera



To view the **full drinks menu**; please scan this QR code using your phone camera

We will add a discretionary 10% service charge to your bill, please let us know if you would prefer us to remove it.

Dietary Key:

*(V) vegetarian, (VE) vegan,
(DF) dairy free, (GF) gluten free
(N) contains nuts*

Some dishes can be adapted for dietaries and allergens.

Please speak to a waiter to see discuss further if required or to see a comprehensive ingredients listing with details of major allergens.