



LUNCH
Mon to Sat 12.30pm-4pm

DINNER
Mon to Thurs 5pm-10pm

FESTIVE SET MENU

STARTERS

PARSNIP SOUP
Pears, Curried Emulsion

GRUYERE & CARAMELISED ONION TARTLET
Chicory, Dates, Goats Cheese & Balsamic

PHEASANT, PORK & CHESTNUT TERRINE
Celeriac Remoulade, Cornichons & Toasted Focaccia

SMOKED MACKEREL RILLETTE
Spicy Cocktail Sauce, Gem Lettuce, Avocado & Lemon

MAINS

BAKED AUBERGINE PARMIGIANA
Green Beans, Pesto

HARISSA SPICED SEA BREAM
Lentils, Coriander, Green Beans, Lemon & Raita

SLOW COOKED PORK BELLY
Champ Potatoes, Kale, Smoked Bacon & Button Onions

ROASTED BRONZE TURKEY
Roast Potatoes, Carrots & Parsnips, Pigs in Blankets & Cranberry Sauce

DESSERTS

CHOCOLATE DELICE
White Chocolate Ice Cream & Cherry Gel

PEANUT BUTTER PARFAIT
Butterscotch Sauce GF

CREME BRULEE
Shortbread

GORGONZOLA
Chutney, Celery & Fennel Crackers

£35 PER PERSON

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.