

LUNCH  
Mon to Thurs 12.15pm–2.45pm  
Fri 12.15-3pm  
Sat 12.30-4pm



DINNER  
Mon to Thurs 5pm–10pm

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## FESTIVE SET MENU

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### STARTERS

PARSNIP SOUP  
Pears, Curried Emulsion GF

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

PHEASANT, PORK & CHESTNUT TERRINE  
Celeriac Remoulade, Cornichons & Croute

SMOKED MACKEREL RILLETTE  
Toasted Crumpet, Crème Fraiche, Pickled Cucumber, Sarrell Cress

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### MAINS

BAKED AUBERGINE PARMIGIANA  
Winter Greens, Pesto GF

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

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

ROASTED BRONZE TURKEY  
Roasted Potatoes, Carrots & Parsnips, Pigs in Blankets, Stuffing & Cranberry Sauce DF

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### DESSERTS

CHOCOLATE DELICE  
White Chocolate Ice Cream & Cherry Gel

PEANUT BUTTER PARFAIT  
Butterscotch Sauce GF

CREME BRULEE  
Spiced Fruit Compote & Shortbread

GORGONZOLA  
Chutney, Celery & Fennel Crackers

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£35 PER PERSON

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