



Festive Menu

Monday - Thursday 3 courses £36

Friday - Saturday 3 courses £39.5

To start

Caramelised parsnip & apple soup VG
cumin

Seasonal game terrine
sauce reform, Melba toast

Smoked salmon & horseradish rillette
herb salad

To follow

all served with seasonal trimmings

Turkey Wellington
apricot & chestnut stuffing, pigs in blankets

Baked fillet of plaice en paupiette
bisque, sea herbs

Slow-braised pig's cheek
smoked garlic mash, Serrano wafer

Salt-baked celeriac VG
truffle smoked shitake, kale

To finish

Lemon tart
crème fraiche, raspberry sorbet

Christmas pudding
Armagnac cream, Earl Grey prunes

Chocolate crèmeux
cherries, cocoa nibs

Allergen information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 12.5% will be added to your table and is split evenly amongst the team