



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

Turkey Wellington
apricot & chestnut stuffing, pigs in blankets

Baked fillet of plaice en paupiette
bisque, sea herbs

Slow-braised pigs cheek
smoked garlic mash, Serrano wafer

Salt-baked celeriac VG
truffle smoked shiitake, kale

To finish

Old Bridge mince tart
brandy ice cream

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