



Festive Fine Dining Menu

From 1st - 24th December (Mon - Sat)
12.00 midday - 14.00 & 19.00 - 21.00 (last order)

STARTERS

Smoked Beetroot Soup (V, GF)

Ashlynn Goat Cheese Croûte,
Dill & Radish - £9.50

Crispy Dukkah Duck Egg (V)

Rosemary Hummus, Charred Pepper,
Preserved Lemon Oil - £10.00

Ham & Turkey Terrine (DF)

Pickled Red Cabbage, Apple & Sage,
Rye Bread Croûte - £10.00

Maple Cured Sea Trout (GF, DF)

Fennel, Watercress & Grapefruit
Salad - £10.00

Sweet Potato & Apricot Terrine (VG, GF)

Dressed Salad - £9.50

Pan Fried Chicken Livers

Spiced Shallot Jam,
Crispy Black Pudding, Dressed
Leaf, Kale & Macadamia Purée -
£9.50

Salmon & Cod Tartare (GF, DF)

Crispy Whitebait, Dill, Lemon &
Caper Salsa, Dill Oil - £10.00

MAINS

Turkey Parcel (DF)

Pigs in Blankets, Potato Fondant,
Chestnuts, Sprouts, Chantenay Carrots,
Red Wine Jus - £24.50

Duo of Duck (GF)

Pan Fried Breast, Confit Leg, Roast
Parsnip Mash, Beetroot Gel, Kale,
Baby Pear, Cointreau Jus - £25.00

Pan Fried Sea Bream (GF)

Upside Down Fish Pie, Champagne
Parsley Sauce - £22.50

Traditional Christmas Pudding

Brandy Crème Anglaise,
Winter Berry Sorbet - £10.50

Pumpkin Pie (VG)

Spiced Nut Crumb,
Coconut Cream Anglaise - £10.00

Lemon & Rosemary Tart

Honeycomb Ice Cream - £10.00

Vegan Loaf (VG)

Potato Fondant, Chestnuts,
Sprouts, Carrots, Vegan Jus
- £20.50

Fillet of Beef (GF)

Leek & Potato Royale,
Butternut Squash Purée,
Garlic & Shallot Green Beans,
Truffle Café Au Lait Jus - £26.00

Curried Monkfish (GF, DF)

Buttered Curry, Fragrant Rice,
Crispy Curry Leaves - £24.00

Charred Broccoli Soy Steak (VG, GF, DF)

Cashew Thai Curry,
Crispy Cavolo Nero,
Broccoli Leaf,
Chilli Oil - £20.50

DESSERTS

Black Forest Gâteau (VG)

Kirsch Sorbet - £10.00

White Chocolate & Vanilla Panna Cotta

Caramélia Ice Cream,
Clementine Compote - £10.00

Tipsy Laird

Swiss Roll, Raspberry Compote,
Biscoff Crumb, Whisky Mascarpone
- £10.00

Selection of British Cheeses & Biscuits

Celery Ribbons, Fruit Jelly,
Grapes - £12.50

V - vegetarian GF - Gluten free VG - Vegan DF - Dairy free

