

Christmas 2026

Lunch 2 course £37.50
Lunch 3 course £44.50
Dinner 3 course £49.50

Starters

Spiced butternut squash soup, with stilton pumpkin seeds,
sourdough, butter (gfo, dfo, v, vgno)

Bruchetta with homemade chicken liver parfait, red wine
and cranberry purée watercress (gfo)

Mushroom arancini with cauliflower cheese purée, parmesan, truffle oil (gf, v)

Citrus cured salmon, olive oil mayo, grapefruit segments, fresh dill,
chia seed cracker (df) (gf)

Main courses

Roasted turkey crown, sage & apricot stuffing, pigs in blankets, roasted potatoes,
braised red cabbage, roasted carrots, parsnip puree,
Brussel sprouts, bread sauce (gfo, dfo)

Spiced celeriac steak, sage and cranberry vegan stuffing, roasted potatoes, braised red
cabbage, roasted carrots, parsnip puree, Brussel sprouts (vgn)

Pan fried sea bass, with crushed potatoes, lobster bisque with mussels, spinach (gf)

Braised beef feather blade with bourguignon garnish,
horseradish mashed potatoes, kale (gf)

Desserts

Christmas pudding, brandy sauce (vgn, gf)

Sticky toffee pudding with honeycomb pouring cream (v)

Gingerbread spice brownie with stem ginger ice cream, salted caramel sauce (v)

Spiced apple crumble & custard (v, vgno)