



*Festive
Season*

MADE EXTRA
IRRESISTIBLE

THREE COURSES £22.95

STARTERS

Roasted tomato & thyme soup
with truffle oil, salsa verde and ciabatta (v)
Vegan option also available (ve)

Thyme-roasted portobello mushrooms
in a creamy chestnut sauce topped with goats' curd,
and served with rustic toast (v)

Smoked salmon & king prawn pot
topped with Devon crab crème fraîche, served with ciabatta

Duck liver & port parfait
with cranberry and sloe gin chutney, served with ciabatta

Pan-fried scallops
with minted peas, tomato, and crispy pancetta (+£2.50pp)

MAIN COURSES

*All main courses are served with broccoli, sprouts with chestnuts,
parsnips with a spiced orange dressing, and thyme-roasted carrots*

Roasted turkey breast
with fluffy beef-dripping roasted potatoes, chestnut &
cranberry stuffing ball, and a Cumberland & red onion
pig in blanket. Served with gravy and bread sauce

Caramelised onion tart
filled with roasted peppers, butternut squash, with pan-fried
tofu and basil pesto. Served with fluffy roasted potatoes (ve)

Home-made British beef burger
with grilled chorizo, smoked Irish Cheddar, crispy onions,
tomato relish, sweet potato fries and aioli

Grilled salmon fillet
with samphire, baby potatoes, oyster mushrooms,
tomato, and lemon butter & chive sauce

Slow-cooked pork cheeks
in a red wine jus with creamy mashed potato,
black pudding and crispy pancetta

9oz rib-eye steak
with twice-cooked chunky chips, crispy onions,
grilled mushroom, confit tomatoes, baby kale,
and beef-dripping sauce (+£6.50pp)

DESSERTS

Christmas pudding
filled with vine fruits and served
with brandy sauce (v)
Or with vegan soya custard (ve)

Bramley apple crumble
topped with a demerara crumb,
served with Bourbon vanilla ice cream
and custard (v)

Chocolate ganache tart
served with raspberries
and coconut sauce (ve)

Chocolate orange parfait
with orange curd, Belgian chocolate sauce
and garnished with a strawberry & mint salsa

**Raspberry & gingerbread
crème brûlée**
with home-baked ginger
shortbread biscuits (v)

British cheese board
Shepherds Purse Yorkshire Blue, Lubborn
Somerset Camembert, Belton Farm Red
Leicester, Isle of Man vintage Cheddar with
a selection of Fudge's nut & mixed seed
biscuits, grapes, and red onion & rum-soaked
baby fig chutney (v) (+£2.00pp)

Add extra sparkle to your celebration

See our drinks menu for our gorgeous
range of Champagne, sparkling wines,
and delicious cocktails.

All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge, correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

If you require more information, please ask your server. Please note a discretionary 10% service charge will be added to tables of 6 or more.