



FESTIVE MENU 2024

2 COURSES £30, 3 COURSES £36



BEETROOT PANNA COTTA, SALT BAKED BEETS,
WASABI CRUMB & WATERCRESS (V)

CITRUS-CURED SCOTTISH SALMON, FENNEL RADISH AND RYE BREAD

CHICKEN LIVER PARFAIT, SPICED APPLE AND ALE CHUTNEY,
TOASTED SOURDOUGH



TURKEY BALLANTINE, ROSEMARY AND THYME ROAST POTATOES, SPROUT TOPS,
HONEY ROAST PARSNIP & CARROTS, BACON WRAPPED CHIPOLATAS, CRANBERRY
AND JUNIPER SAUCE

PAN FRIED SEA BASS FILLET, CARROT AND SPROUT POTATO HASH,
BUTTERED SAMPHIRE HONEY SOY DRESSING

CHARCOAL-SEARED CAULIFLOWER STEAK, GRILLED SWEET POTATO,
SPICED LENTILS, WILTED SPINACH (V)



CLASSIC CHRISTMAS PUDDING. BRANDY BUTTER SAUCE

MINT CHOCOLATE BROWNIE, VANILLA ICE CREAM

MULLED SPICED WINE POACHED PEAR,
CHOCOLATE SAUCE AND ICE CREAM



FILTER COFFEE, SELECTION OF TEAS, SERVED WITH MINCE PIE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGIES, DETAILED INFORMATION IS AVAILABLE ON REQUEST.
A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL, OUR POLICY IS TO SHARE THIS BETWEEN ALL SERVING, BAR AND KITCHEN STAFF.