



FESTIVE MENU

Monday - Thursday 3 courses £36

Friday - Saturday 3 courses £39.5

STARTERS

Roasted squash & chilli soup, pumpkin seeds **VG**

Pressed ham hock & leek terrine, poached egg

Warm smoked salmon, beetroot, potato, spring onion

MAINS

Wild mushroom, shallot & celeriac pithivier, braised red cabbage **VG**

Roast turkey, all the trimmings

Lamb casserole, rosemary dumplings, honey carrots

Roasted cod, crushed new potatoes, warm tartare

DESSERTS

Christmas pudding, brandy butter

Dark chocolate & orange tart, double cream ice cream

Apple & pear crumble, vanilla custard **VG**

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service charge of 10% will be added to your table and is split evenly amongst the team