

FESTIVE MENU

Available from 24th November to 24th December, lunch and evening, excluding Sundays.

STARTERS

White onion soup, parmesan beignet, celery jam, soda bread (V, GF available)

Ox cheek and bone marrow ravioli, beer braised onion, horseradish soubise

Hay smoked salmon, treacle yoghurt, beetroot, black olive (GF, DF available)

Salt baked celeriac, pickled pear, sage pesto, winter leaves (VG)

MAINS

Turkey Kiev, treacle carrot, marmite sprouts, smoked potato, cranberry ketchup

Confit cod, roast Jerusalem artichoke, quince, burnt leek, mussel and champagne sauce (GF, DF available)

Beetroot pithivier, glazed hen of the woods mushrooms, mustard cabbage, date sauce (VG)

Venison loin, Jerusalem artichoke, liver and bacon farce, roast onion, pepper sauce (£8 supplement) (GF, DF available)

PUDDINGS

Chestnut parfait, Christmas pudding Chantilly, clementine, olive oil sable (GF)

Dark chocolate mousse, spiced poached pear, buckwheat and cacao tuille, mulled wine sorbet (VG)

Baked ginger and muscovado custard, gingerbread, brandy snap, crème fraiche (GF available)

Tunworth, panettone, pickled walnut, truffled honey (GF available)

£40 for 2 courses / £46 for 3 courses

(add the Tunworth as an extra cheese course for £5)

(For every Festive Menu booked, you will receive a £10 voucher from us AND we will make a donation to our chosen charity, Helen & Douglas House)

ALLERGENS

(V) = vegetarian, (VG) = vegan, (DF) = dairy free, (GF) gluten free

Where dishes say eg "GF available" this means the dish can be altered to be gluten free.

Please let us know if you have any allergies, dietary requirements or intolerances.

BOOKING

For Parties of 8 or less - We are offering our festive menu, alongside our a la carte menu to order on the day.

For parties of over 8 - We require a pre-order from the festive menu at least 5 days in advance (a pre-order form will be sent with the confirmation email)

Christmas gift of a £10 voucher for everyone joining us • A discretionary 12.5% service will be added to your bill

