



V - vegetarian, VE - vegan,
NG - made with non-gluten containing ingredients

Festive Menu

Two Courses | 28.00 - Three Courses | 36.00

Served Wednesday 18th November until 31st December

Starters

Slow Roasted Butternut Squash & Sweet Potato Soup,
with crusty artisan sourdough & sea salt butter (V, VE, NG)

Creamy Wild Mushrooms,
with aromatic truffle oil, garlic & parmesan, served on
toasted artisan sourdough topped with rocket salad (VE, V,NG)

Gin-Cured Salmon,
infused with beetroot, pink grapefruit, orange zest, dill,
served with sourdough, cocktail gherkins & capers (V, NG)

Crayfish & Prawn Cocktail,
served with artisan bread & sea food sauce (V, NG)

Pulled Beef & Cheese Souffle Muffin, cheddar and parmesan
cheese infused with pulled beef and balsamic onions, served with
caramelised red onion chutney, toasted pistachios & rocket (V, NG)

Duck Liver & Port Pate,
served with toasted artisan bread, caramelised red
onion chutney, cocktail gherkins & balsamic onions (NG)

Mains

Turkey Paupiette,
herb-roasted turkey escalope stuffed with sage & onion
stuffing and wrap in streaky bacon

Beef Bourguignon,
slow-braised British beef, cooked low and slow in a rich
Burgundy red wine sauce with smoked pancetta, pearl onions,
wild mushrooms and thyme (NG)

Mushroom & Stilton Wellington,
Crispy puff pastry, filled with tender mushrooms wilted
spinach and melted blue cheese (V)

Pork Belly Porchetta,
slow-roasted pork belly, rolled with garlic, fennel and herbs,
finished with golden, home-made crackling (NG)

Moroccan Style Roast,
roasted sweet potato & charred seasonal vegetables, infused
with harissa and smoked paprika, finished with a toasted
crumb and pumpkin seeds (V, VE, NG)

Braised Lamb Shank,
slow-cooked in a rich rosemary & red wine jus (NG)
Supplement | 5.00

All served with creamy mash, roast tatties, rich red wine gravy, selection of root
vegetables, brussels sprouts & seasonal greens

Tortelloni Pasta,
stuffed with ricotta cheese and wilted spinach served with
a creamy white wine sauce (V)

Pan Roast Barramundi,
served with tender stem broccoli, buttery new potatoes & capers
hollandaise sauce (NG)

Desserts

Sides

Christmas Pudding,
brandy sauce (VE,V)

Dark Chocolate Fondant,
served with passion fruit sorbet and
finished with pistachio sauce (V, NG)

Classic Tarte Au Citron,
Zesty lemon tart served with raspberry &
champagne sorbet and finished with
mango coulis (V, VE, NG)

Chocolate Brownie,
chocolate sauce, vanilla ice cream (V, NG)

Sticky Toffee Pudding,
home-made toffee sauce & vanilla
ice cream (V,NG)

Panettone Bread & Butter Pudding,
traditional Italian sweet bread, served with
warm vanilla custard & salted caramel
sauce (V)

Seasonal Vegetables (V, VE, NG) | 5.00

Cauliflower Cheese| 5.00

Sausage Meat Stuffing | 5.00

Pigs in Blankets (NG) | 5.00

Add a Deep Filled Mince Pie | 1.50

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in a kitchen with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For all tables, an optional service charge of 10% has been added to your bill. Gratuities are appreciated and fully passed on to the team.



