



Christmas

Lunch | Sunday – Thursday £32 | Friday & Saturday £36

Dinner | Sunday – Thursday £36 | Friday & Saturday £39

NIBBLES

Nocellera olives / 4.00 | Roasted garlic bruschetta / 4.00 | Calamari & garlic mayo / 4.00

Homemade breads & whipped butter / 4.50 | Tempura gherkins & chilli mayo / 4.50 |

STARTERS

Roasted tomato and fennel soup,
rosemary focaccia

Pigeon breast, lentils, sticky red
cabbage and celeriac

Smoked haddock and cheddar
fishcake, poached egg, hollandaise
and watercress

Confit duck leg terrine, pickled
winter veg, bacon and onion jam

Butternut and sage risotto with
goat's cheese

MAINS

Roasted free range turkey, duck
fat potatoes and traditional
trimmings

Duo of pork, pork belly and cheek
with roasted carrots, cavalo nero,
boulangerie potato, apple sauce
and crackling

Lamb shank, roasted parsnips and
chestnuts, horseradish mash, local
kale

Crispy polenta, wild mushrooms,
roquette and basil pesto, pine nuts

Hake, sag-a-loo, cauliflower,
pickled raisins

DESSERTS

Christmas pudding, brandy
anglaise

Treacle tart, mulled wine
poached pear and vanilla ice
cream

Chocolate terrine, toffee and
banana ice cream

Three British cheeses, water
biscuits, chutney and grapes

Orange and polenta cake,
mascarpone sorbet

SIDES

Chunky chips / 3.50 | Honey glazed carrots / 3.50 |
Fine beans and shallots / 3.50 | Spinach and watercress salad / 3.50

Before ordering please speak to our staff if you have a food allergy or intolerance