



Christmas Menu 2026



Two courses £33 Three courses £39

Parsnip & Apple Soup – pork scratching, chives oil (poss v) (poss vg)

Ham Hock Croquettes – piccalilli salsa, pea shoots (poss gf)

Beetroot Dill Gravadlax – pickled baby beets, crème fraîche, blinis (poss gf)

Mulled Pears – walnuts, watercress & Roquefort dressing (v) (gf) (poss vg)

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Traditional Roast Turkey – roast potatoes, sprouts, apricot & thyme stuffing, swede, carrot, pigs in blankets, braised cabbage, jus (gf)

Mixed Game Pie – roasted root vegetables, horseradish mash, Juniper berry jus (poss gf)

Salmon-En-Croute – creamed spinach, buttered new potatoes, herb sauce

Chestnut, Shallot Tatin – honey roasted carrots, cider braised leeks, cabbage, Madeira sauce (v) (poss gf) (poss vg)

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Christmas Pudding – brandy sauce (gf) (vg)

Spiced Sticky Toffee Pudding – butterscotch sauce, vanilla ice-cream (gf) (poss vg)

Irish Cream Cheesecake – amaretto cream

Triple Chocolate Brownie – white chocolate sauce, clotted ice-cream (gf)

Selection of 3 British Cheeses - served with crackers, celery, grapes, ale & chilli & apple chutney

(v) vegetarian

(gf) gluten free

(vg) vegan

(poss) possible – please ask

Please note 10% service charge will be added to the total bill

Christmas menu bookings can be taken for 23rd November – 24th December inclusive, but not Sundays.

To confirm bookings, card details are required for parties of 7 or more

Cancellations with less than 72 hours notice are charged at £15/head, less than 24 hours notice are charged full price

We ask that your orders be with us two weeks prior to the booked date.