

# Christmas Menu

2 courses £23.50 – 3 courses £29

Roasted parsnip & celeriac soup, crumbed chestnuts  
parsnip crisps & truffle oil with bread (pb) (gf available)

Gin cured salmon, crab & dill mousse with keta caviar,  
pickled seaweed salad & toast

Charred rainbow carrots & sumac roasted pumpkins, radicchio, Jerusalem  
artichoke puree, cold pressed rapeseed oil & toasted hazelnuts (pb) (gf)

Game, pork & green peppercorn terrine, blackberries & sourdough



Mushroom & cashew Wellington, grilled king oyster mushroom,  
shallot gravy & all the trimmings (pb)

Pan fried cod, saffron mash, spinach, crayfish, mussels & lobster bisque (gf)

Charred hispi cabbage & miso butter on Puy lentil broth,  
with braised leek, kale & seed pesto with leek hash (pb) (gf)

English Rose free-range turkey, pork & sage stuffing, pig in blanket, rosemary  
potatoes, root vegetables, sprouts, cranberry sauce & gravy

Braised ox cheek, white bean & truffle puree, kale, roasted beetroot, baby onion  
& port jus (gf)



Baked New York cheesecake, mulled wine poached fruit (pb) (gf)

Flourless chocolate & orange cake with kumquat marmalade & whipped cream (pb) (gf)

Christmas pudding & brandy sauce (v)

Stilton, spicy plum chutney, celery & water biscuits

If you have specific dietary requirements or require allergy information, please ask.  
Please be aware that food containing allergens is prepared and cooked in our kitchen.

A discretionary 12.5% service charge will be added to your bill.

V (vegetarian) PB (plant based) GF (gluten free)

