

a La Carte

December 2026

2 Courses - £26

3 Courses - £35

4 Courses - £44

5 Courses - £53

£9 per course there after

Chicken Terrine, Apricot, Raisin

Porchetta, Pickled Peach, Watercress, Chilli Oil

Tolleshunt Major Mushrooms on Toast, Truffle Vinaigrette

Mackerel Pate, Gherkin, Brioche

Deep Fried Prawn Mac and Cheese, Sriracha Mayonnaise

Beetroot, Goats Cheese, Nuts, Seeds

Breaded Turkey, Chorizo and Bean Stew

Lamb Bolognese, Tagliatelle

Salmon, New Potato, Green Bean, Pepper and Hazelnut Salsa

Seabass, Romesco, Broccoli, Almonds

Cauliflower Risotto, Bhajis, Caper and Raisin Dressing

Spiced Aubergine, Crème Fraiche, Pomegranate, Pistachio

Triple cooked Chips £5

Braxted Mixed Vegetables £5

Mixed Salad £5

Spiced Rice Pudding, Apple, Honeycomb

Christmas Pudding Crème Brûlée

Honey Parfait, Honeycomb, Bee Pollen

Crème Caramel, Rum Poached Oranges

Chocolate Orange Choux Bun

Sorbet and Ice Cream

2 Cheeses, Chutney, Biscuits (3 Cheeses +£5, 4 Cheeses +£8, 5 Cheeses +£11)

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and we'll happily give you a 5% discount!

Not all ingredients are listed, if you have any allergies or intolerances please let us know!

December Tasting Menu

6 Courses - £39

Wine Flight available with Tasting Menu - £39

Chicory Salad

Poached Pear, Stilton, Walnuts

Smoked Salmon

Curried Parsnip Soup

Squash Tortelli

Amoretti Biscuits, Sage, Tallegio

Cod

Mussel Tartare, Fish Finger

Beef Bourguignon

Pomme Puree, Green Beans

Black Forest Gateaux

Kirsch Cherries

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