



FESTIVE PRIX FIXE MENU

£20 2 courses £25 3 courses

STARTERS

Spiced parsnip & Bramley apple soup (V) (VE) (GF)
parsnip crisps, chive-infused olive oil*

Wild mushroom & chestnut tart (V)
wild mushrooms, chestnut & herb purée, micro salad

Chicken liver & toasted artisan sourdough
spiced orange & cranberry chutney

Cured Scottish salmon
*gin & beetroot cured salmon, pickled cucumber ribbon,
horseradish creme fraiche*

Festive prawn cocktail
*brown bread, king prawn, lettuce, cucumber,
cherry tomato, Marie Rose sauce*

MAINS

Traditional roasted turkey
*sage and onion stuffing, pigs in blankets, roasted
potatoes, winter greens, rich red wine jus*

Slow-braised British beef featherblade
*ruby port reduction, parsnip & olive-oil purée,
maple-glazed Chantenay carrots, braised red cabbage*

Roasted winter squash & sage tian (V) (VE) (GF)
*butternut squash, caramelised red onions, & wilted
winter greens, herb crust, roast potatoes, vegetable gravy*

Pan roasted salmon fillet (GF)
*new potatoes, Jerusalem artichokes, curly kale salad,
lemon & caper dressing*

Prawn & mussel saffron risotto (GF)
fennel, orange & rocket salad

DESSERTS

Traditional Christmas pudding (V)
brandy custard

Lemon meringue pie (V)
spiced lemon & clementine curd, Italian meringue

Winter berry & mulled wine Eton mess (V) (GF)
*French meringue, whipped chantilly, spiced mulled
wine & winter berry compote*

Dark chocolate & clementine torte (V)
dark chocolate ganache, raspberry coulis

Mince pie & coffee (V)
speciality tea or coffee of your choice

ADD A SPLASH OF CHEER

Wine of the week | 15 per bottle Cocktail of the month | 8.50

Carefully selected and handcrafted. Ask one of our Partners to find out more.

*For allergen information, please ask a member of staff or refer to a menu. We store, produce and display food and drink where allergens are handled, and while we try to keep things separate, we cannot guarantee that any item is allergen-free (including vegan). *All items cooked in our fryers, including those without meat, share the same oil. This oil may contain traces of meat products and other major allergens due to shared preparation and cooking equipment.*

The calorie information is per portion. Adults need around 2000 kcal per day.

(V) Vegetarian (VE) Vegan (GF) Gluten Free