STARTERS

Caramelised pear & feta salad, with spiced honey, prosciutto, toasted pine nuts, baby herbs & balsamic (V) (GF)

Roasted parsnip & wild garlic soup with rustic bread & rosemary oil (V)

Smoked ham hock, maple & thyme terrine, herb roasted crostinis & festive chutney

MAINS

Slow roasted beef. Overnight brisket with fresh herbs, roasted shallot, pig in blanket, Yorkshire pudding, festive vegetables, roast potatoes & pan juice gravy (GF available)

Baked honey figs, goats cheese, walnuts, charred asparagus, sweet potato medallions & port reduction (GF) (V)

Butter roasted turkey breast with winter herbs, cranberry & sage stuffing, pig in blanket, Yorkshire pudding, festive vegetables, roast potatoes & pan juice gravy

Slow roasted lamb shank with roasted shallots, pig in blanket, Yorkshire pudding, festive vegetables, roast potatoes, red wine & rosemary sauce (Supp. +£5)

Herb crusted fillet of salmon, root vegetable bake, charred asparagus, vine tomatoes, lemon & dill cream sauce (GF)

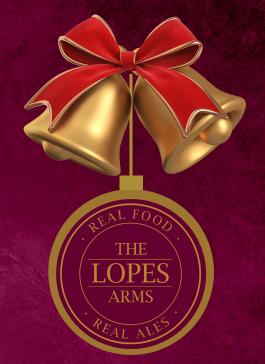
DESSERT

Sticky festive pudding with Baileys caramel sauce, vanilla bean ice cream & cinnamon sugar (V)

Amaretto glazed peaches, rustic crumble, toasted almonds, vanilla bean ice cream (V)

Soft baked cookie dough, brownie shards, blackcurrant ice cream, dark chocolate & festive orange sauce (V)

Lemon, lime & ginger pavlova, fresh berries & ginger syrup (V) (GF)



2 Course £33 / 3 Course £37

Festive menu available Wednesday 3rd Dec - Saturday 20th Dec 2025 (Wednesday to Saturday only)

£10 non-refundable deposit required per person to secure the date & time.

At least 24hrs notice required for meal cancellation or full balance will still be required on the day of the booking.

FESTIVE OPENING HOURS

Christmas Eve - 12pm - 11pm (Food 12pm - 9pm)
Christmas Day - 12pm - 2.30pm (no food)
Boxing Day - 12pm - 7pm (Food 12pm - 5pm)
27th - 12pm - 11pm (Food 12pm - 9pm)
28th, 29th & 30th - 12pm - 9pm (Food 12pm - 7pm)
New Years Eve - 12pm - 10pm (Food 12pm - 7.30pm)
New Years Day - 12pm - 7pm (Food 12pm - 5pm)



Booking Name:	
Date & Time of Booking:	
Contact Tel:	
No. of guests:	
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£10 per person will be required to confirm you booking. Menu and deposit must be returned together. Please let our team know of any food allergies.

Food is prepared in an enviroment containing nuts.

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Guest Name >>>>			
STARTERS			
Pear & Feta Salad			
Soup			
Ham Terrine			
MAINS			
Roast Beef			
Baked Figs			
Roast Turkey			
Lamb Shank			
Salmon			
DESSERTS			
Festive Pudding			
Ameretto Crumble			
Cookie Dough			
Pavlova			