



Festive Menu 2026

2 Course £29 // 3 Course £37

STARTERS

Honey Truffle Creamy Parsnip Soup, House Made Bread (v, gfo)

Garden Beetroot Gravlax, Citrus Crème Fraiche Served with Toasted Sourdough & Dill Oil (gfo)

Chicken Liver Parfait, Preserved Garden Tomato Chutney, Cornichons & Toasted Bread (gfo)

Chestnut & Wild Mushroom Arancini, Cranberry Chutney (ve)

Ribeye Skewer, Sous & Bone Marrow Mayonaise, Salsa Verde Crispy Onions & Micro Greens (gf)

MAINS

Turkey & Apricot Sausage Sage Stuffing, Beef Dripping Roasties, Creamy Mashed Potatoes, Tenderstem, Honey Roast Carrots & Parsnips Carrot & Swede Puree Pigs in Blankets & Proper Gravy

Garden Beetroot Nut Roast, Roast Potatoes, Mashed Potatoes, Honey Roasted Carrots & Parsnips & Vegan Gravy

Pan Fried Venison Loin, Mini Venison Pot Pie, Creamy Mash, Crispy Sprout & Blackberry Jus (gfo)

Cod Fillet with a Chestnut & Parsley Crust, Butter Bean Winter Vegetables Stew with Citrus Salsa Verde (gf)

8oz Sirloin, Boulangere Potatoes, Bordelaise Sauce Served with Tenderstem (gf) **£7 supp.**

SWEETS

Sticky Toffee Pudding Butterscotch Sauce, Honeycomb, Vanilla Ice Cream (gfo)

Vegan Orange Chocolate Torte, Orange Sorbet, Dark Chocolate Soil & Candied Orange (ve)

Sherry Trifle Sponge, Mulled Wine Jelly, Crème Anglaise & Whipped Cream

X Mas Cake Brandy Sauce & Xmas Dust

Raspberry & Champagne Posset with Torched Marshmallow & Meringue (GF)

Sticky Toffee Sundae 3 Scoops of Ice Cream, Whipped Cream, Chocolate Sauce