



CHRISTMAS MENU

£28.50

Roast parsnip & thyme soup, homemade focaccia (v)

Pumpkin & chestnut risotto (v)

Beetroot cured salmon, fennel & cucumber salad

Venison & rabbit terrine, cranberry chutney

Twice baked Roquefort soufflé, leeks & pickled walnuts (v)

Pan fried sea bass fillet, potato, mussels & mushroom chowder

Lincolnshire turkey, chipolatas, roast potatoes, Brussels sprouts, carrots,
parsnips, red wine gravy

Braised ox cheek, mustard mash, carrots & swede

Christmas pudding, brandy sauce (v)

Chocolate cremeux, glazed cherries, honeycomb (v)

Clementine Pavlova, clotted cream (v)

Selection of cheese, orange & apricot chutney, crackers

(£3 supplement)

A discretionary service charge of 12.5% will be added to your bill in the dining room. This goes directly to our team. All dishes marked (v) are vegetarian friendly. Allergen information is available on request from the team. Our freshly made food is prepared in a busy kitchen so we cannot guarantee it is suitable for those with allergies.