

Festive Set Menu

2 Courses £28 / 3 Courses £35

Caramelised Parsnip and Horseradish Soup

House Smoked Duck Breast, Pickled Beetroot, Torched Orange, Orange Gel, Watercress

Cured Sea Trout, Avocado Mousse, Lime Dressing, Rye Bread



Ballontine of Turkey Breast, Slow Braised Leg, Parsnip Purée, Roasted Parsnip, Sprouts, Chestnut, Onion and Sage

Poached and Torched Loch Duart Salmon, Curried Carrot, Kale, Sultana and Chablis Dressing

Roasted Butternut Squash Risotto, Kale, Roasted Parsnip, Caramelised Chestnut



Armagnac Crème Brulée Christmas Pudding Ice Cream, Medjool Date

Chestnut and Chocolate Delice, Dulce de Leche Ice Cream

Three British Cheeses and Tracklements

Available from 1st December to 23rd December

Monday – Friday lunch times 12.00-14.15

Monday – Friday evenings for tables of 8 or more only 17.30-21.00

Pre-orders required for tables of 8 or more / Single courses will be charged for 2 courses