



# *Festive Season*

MADE EXTRA  
IRRESISTIBLE

# THREE COURSES £24.95

## STARTERS

**Roasted tomato & thyme soup**  
with truffle oil, salsa verde and ciabatta (v)  
*Vegan option also available (ve)*

**Thyme-roasted portobello mushrooms**  
in a creamy chestnut sauce topped with goats' curd,  
and served with rustic toast (v)

**Smoked salmon & king prawn pot**  
topped with Devon crab crème fraîche, served with ciabatta

**Duck liver & port parfait**  
with cranberry and sloe gin chutney, served with ciabatta

**Pan-fried scallops**  
with minted peas, tomato, and crispy pancetta (+£2.50pp)

## MAIN COURSES

*All main courses are served with broccoli, sprouts with chestnuts,  
parsnips with a spiced orange dressing, and thyme-roasted carrots*

**Roasted turkey breast**  
with fluffy beef-dripping roasted potatoes, chestnut &  
cranberry stuffing ball, and a Cumberland & red onion  
pig in blanket. Served with gravy and bread sauce

**Caramelised onion tart**  
filled with roasted peppers, butternut squash, with pan-fried  
tofu and basil pesto. Served with fluffy roasted potatoes (ve)

**Home-made British beef burger**  
with grilled chorizo, smoked Irish Cheddar, crispy onions,  
tomato relish, sweet potato fries and aioli

**Grilled salmon fillet**  
with samphire, baby potatoes, oyster mushrooms,  
tomato, and lemon butter & chive sauce

**Slow-cooked pork cheeks**  
in a red wine jus with creamy mashed potato,  
black pudding and crispy pancetta

**9oz rib-eye steak**  
with twice-cooked chunky chips, crispy onions,  
grilled mushroom, confit tomatoes, baby kale,  
and beef-dripping sauce (+£6.00pp)

## DESSERTS

**Christmas pudding**  
filled with vine fruits and served  
with brandy sauce (v)  
*Or with vegan soya custard (ve)*

**Bramley apple crumble**  
topped with a demerara crumb,  
served with Bourbon vanilla ice cream  
and custard (v)

**Chocolate ganache tart**  
served with raspberries  
and coconut sauce (ve)

**Chocolate orange parfait**  
with orange curd, Belgian chocolate sauce  
and garnished with a strawberry & mint salsa

**Raspberry & gingerbread  
crème brûlée**  
with home-baked ginger  
shortbread biscuits (v)

**British cheese board**  
Shepherds Purse Yorkshire Blue, Lubborn  
Somerset Camembert, Belton Farm Red  
Leicester, Isle of Man vintage Cheddar with  
a selection of Fudge's nut & mixed seed  
biscuits, grapes, and red onion & rum-soaked  
baby fig chutney (v) (+£2.00pp)

### Add extra sparkle to your celebration

See our drinks menu for our gorgeous  
range of Champagne, sparkling wines,  
and delicious cocktails.

All our food is prepared in a kitchen where cross-contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, confirmation of our full allergen information will be available from early November to allow you to confirm your booking. The allergen information is, to the best of our knowledge, correct, however is subject to change between the time of advance booking and the time of dining. Please ask to see the allergen guide at the time of your visit to check if there have been any changes that may affect you.

(v) = made with vegetarian ingredients, (ve) = made with vegan ingredients, however some of our preparation and cooking methods could affect this.

If you require more information, please ask your server. Please note a discretionary 10% service charge will be added to tables of 6 or more.