



FESTIVE MENU 2025

2 COURSES £32, 3 COURSES £38

(PLEASE NOTE BOOKING AND PRE ORDER WITH £10 DEPOSIT/PERSON REQUIRED)



GOATS' CHEESE, FIG & ONION TART (V)

CURED SCOTTISH SALMON WITH ORANGE DRESSING & AVOCADO PÂTÉ

CHICKEN & BLACK PUDDING TERRINE WITH PICCALILLI
& TOASTED HAZEL NUTS



TURKEY PAUPIETTE, ROSEMARY AND THYME ROAST POTATOES, SPROUT TOPS,
HONEY ROAST PARSNIP & CARROTS, BACON WRAPPED CHIPOLATAS,
CRANBERRY AND JUNIPER SAUCE

PAN FRIED HAKE WITH CRUSHED NEW POTATOES & LEEKS
WITH BISQUE SAUCE

ZA'ATAR ROASTED CAULIFLOWER, SAFFRON RICE, PISTACHIO,
POMEGRANATE, TAHINI & HERB SALAD (V)



CLASSIC CHRISTMAS PUDDING. BRANDY BUTTER SAUCE

STICKY TOFFEE CHEESECAKE WITH WINTER BOOZY BERRIES

VANILLA PANNA COTTA WITH A CRANBERRY & MULLED WINE COMPOTE



FILTER COFFEE, SELECTION OF TEAS, SERVED WITH MINCE PIE

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR INTOLERANCES BEFORE PLACING YOUR ORDER. NOT ALL
INGREDIENTS ARE LISTED ON THE MENU AND WE CANNOT GUARANTEE THE TOTAL ABSENCE OF ALLERGENS,
DETAILED INFORMATION IS AVAILABLE ON REQUEST.

A DISCRETIONARY SERVICE CHARGE OF 10% WILL BE ADDED TO YOUR BILL, OUR POLICY IS TO SHARE THIS BETWEEN
ALL SERVING, BAR AND KITCHEN STAFF.