



FESTIVE SET MENU



3 Courses

STARTERS

Chef's prawn cocktail — avocado, charred lettuce, poached prawn, Marie Rose

Ham hock terrine - fermented rhubarb, shimeji, piccalilli, rye bread roll

Whipped goats cheese - beetroot ketchup, pickles, candied walnut [V]

MAINS

Roasted breast of turkey — roast potatoes, red cabbage, pigs in blankets, sprouts, seasonal vegetables

Catch of the day - new potato, cucumber, beurre blanc, dill, coastal vegetables

Vegetable pithivier — roast potatoes, red cabbage, cavolo nero [V,VE]

DESSERTS

Christmas pudding — baked sponge, brandy custard, spiced ice cream, cranberry granola [V]

Chocolate crèmeux — candied orange, chocolate soil, orange sorbet [V]

Local cheeses x 3 - chutney, artisan biscuits (please ask for the Cheese Menu) [V]

Coffee / Tea

£45 for 3 courses including coffee or tea

£50 for 3 courses and a welcome drink of prosecco or sparkling soft drink

VEgan, Gluten Free and Dairy Free options available on request



We prepare and cook all ingredients in our kitchen. We do our utmost to ensure our ingredients are kept separate, but this cannot be guaranteed. Please advise your server when ordering your meal of any known allergies so that we may guide your choice. Please note that a 10% discretionary charge is added to your bill