



FESTIVE MENU

✦ 3 courses £40 per person

STARTERS

Celeriac and sage soup, candied chestnuts (v)

Chicken liver parfait, house chutney

Wild mushroom and blue cheese arancini (v)

Hot smoked salmon Scotch egg, curried mayo

• Devilled Portland crab on toast

MAINS

Fish and meat options are gluten free on request

✦ Grilled rib eye, chips, watercress salad, mustard mayo

Pan fried fillet of sea bass, creamed spinach, spiced puy lentils

• Roast Norfolk turkey, pigs in blankets, stuffing, brussel sprouts & chestnuts, roasted vegetables, cranberry sauce

Beetroot and squash Wellington, smoked onion puree (vg)

✦ Rosemary and garlic lamb rump, winter vegetable dauphinoise, tomato and thyme sauce

DESSERTS

Christmas pudding, brandy sauce


Bailey's cream cheesecake

Sticky toffee pudding, vanilla ice cream

British artisan cheese plate, biscuits and chutney

Ingredients are sourced primarily from local British suppliers, taking advantage of seasonal change. Allergen information available upon request.

A discretionary 12.5% service charge will be added to your bill.



CHRISTMAS SHARING MENU

A selection of sliders and small plates
£15 per person

Wild mushroom & blue cheese arancini (v)
Mini fish & chips
Honey glazed chipolatoes
Quail Scotch egg
Glamorgan sausage, apple compote
BBQ chicken wings

PRE-ORDER DRINKS

WHITE WINE

The Rambler White, Western Cape 19.5
Piattini Pinot Grigio 23
The Big Top Chardonnay 27

RED WINE

EL Viejo del Valle Pinot Noir 24.5
Tesoro de los Andes Malbec 27
La Ruchette Dorée 30

SPARKLING WINE & CHAMPAGNE

Fontessa Prosecco 29.5
Champagne Charles Cavalier 55
Henners Brut 60