

Three Courses £25.95



Classic prawn cocktail, Marie rose sauce, lemon, brown bread (CR,D,E,G,M)

Roasted parsnip soup, hot honey, sourdough (G,V,VG) Vegan without butter

Pork & wild mushroom terrine, piccalilli, grilled sourdough (C,E,M,G)



Roast Norfolk turkey breast, chestnut & orange stuffed leg, seasonal accompaniments (D,E,G,N,S)

Roasted pepper & feta cheese frittata, herb salad, parmentier potatoes

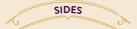
Roast loin of cod, clam & bacon chowder, toasted hazelnuts (C,D,F,MO,N)



Traditional Christmas pudding, brandy custard (D,E,G,N)

Lemon meringue tart, clotted cream (D,E,G)

Chocolate & orange torte, honeycomb (D,E,SY)



Skinny fries (v) - Roasted sprouts, chestnuts & pancetta (D) - Mac 'n' cheese (D,E,G) - Seasonal veg (D,V) - Tossed mixed salad (M,S,VG) - Skinny fries, rosemary salt, paprika mayo (E,V) - Honey roast parsnips (D,V) - | All 5

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help. All prices include VAT.

A discretionary service charge of 10% will be added to your table.

Available Monday-Friday 12-3pm & Monday-Thursday 5pm-8.30pm

Monday 24th November until Friday 19th December