Festive Set Menu

Tear & share garlic bread (D,G) | 5

Add smoked mackerel pate, beef tallow or baba ghanoush (D,F,M) | 3

Two Courses - £30
Three Courses - £35

STARTERS

Chef's soup of the day, house bread, sea salt butter (D,G,VG)

Smoked ham hock & duck terrine, brioche toast, apple & pear chutney (D,G,M,S)

Potted smoked salmon, Melba toast, horseradish butter (D,F,G)

Breaded Camembert, hot honey, dandelion salad (D,E,G,S,V)

MAINS

Roast breast of turkey, orange & cranberry stuffing, pig in blanket, seasonal accompaniments (D,E,G,S)
Roast potatoes, honey roasted carrots & parsnips, braised red cabbage, buttered sprouts & turkey gravy

Fillet of sea bass, crab and Parmesan risotto, sea herbs, curly kale (CR,D,F,S)

Bovril glazed beef cheek, mash potato, black cabbage, wild mushroom jus (D,G,S)

Cauliflower schnitzel, borlotti bean & tomato cassoulet, basil pesto (D,E,G,N,V)

DESSERTS

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

Pistachio & raspberry tart, pistachio ice cream (D,E,G,N,V)

Spiced pear & apple crumble, calvados custard (G,SY,VG)

Sticky toffee pudding, butterscotch, vanilla ice cream (D,E,G,V)

If you have any food allergies or an intolerance query, please speak to a member of our team who will be happy to help.
Our festive menu is available Monday–Saturday, starting Monday 23rd November 2026 until Wednesday 23rd December.
The festive set menu must be ordered by the whole table. We are unable to offer a mixture of this set menu and other menus for the same table.
For tables of 8 guests or more, a £20 per person deposit is required to secure your booking and a pre-order of food is required prior to your visit.
All prices include VAT.
A discretionary service charge of 10% will be added to your table.

Some of our dishes contain the following allergens or are suitable for vegetarian/vegan:
(C - CELERY, CR - CRUSTACEAN, D - DAIRY, E - EGGS, F - FISH, G - GLUTEN, M - MUSTARD, MO - MOLLUSCS, N - NUTS, P - PEANUTS, S - SULPHITES, SS - SESAME, SY - SOY, V - VEGETARIAN, VG - VEGAN)