



Festive Menu

2 courses £30 | 3 courses £36

Starters

Sweet potato & winter squash soup, crispy chilli VG

Chalk stream trout tartare, crème fraîche, apple & sesame tuile

Pig's head croquette, pickled salad (*bread & butter pickles*)

Mains

Roasted turkey, *all the trimmings*, pigs in blankets

Confit duck leg, apricot, mash, braised cabbage

Plaice fillet, crayfish & caper butter, samphire, new potatoes

Jerusalem artichoke tart, turnip & chicory VG

Puddings

Tiramisu, whipped whisky cream

Christmas pudding, brandy butter VG

Clementine posset, cranberry compot, shortbread

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team