

FESTIVE SET MENU
TWO COUSES £34, THREE COURSES £38.50

STARTERS

Roasted Beetroot Soup, Blue Cheese Croute (V)

Ham Hock Terrine, Sauce Gribiche, Pickled Vegetables

Oak-Smoked Salmon, Mustard & Dill Dressing

Kidderton Ash Goat's Cheese, Pomegranate Molasses, Baked Figs & Mint (V)

MAIN COURSES

Norfolk Bronze Turkey & Honey Roast Ham, Seasonal Vegetables, Goose Fat Potatoes, Red Wine Jus

Confit Duck Leg, Braised Red Cabbage, Fondant Potato

Oven-baked Cornish Cod, Samphire, Chorizo Foam, Herb Oil

Root Vegetable Roulade, Celeriac Puree, Crispy Kale (V)

DESSERTS

Christmas Pudding, Brandy Butter

Warm Chocolate Fondant, Vanilla Ice Cream

Lemon Tart, Raspberry Sorbet

Selection of British Cheese, Quince Paste, Crackers

£15 per person deposit required to confirm the reservation and a pre order for parties of 5 and above with 48 hours notice.

Before ordering, please speak to our staff about your dietary requirements, intolerances and food allergies.
Discretionary 12.5% service charge will be added to your bill. All prices inclusive of VAT.
Well behaved dogs are welcome but must be on a lead and restrained at all times.