



Festive Menu 2026

THREE COURSES

£37.95

TWO COURSES

£33.95

STARTERS

Chestnut, Parsnip & Apple Soup (VE)

Sage oil & warm mini bread roll.

Devon Crab on Toast

Lemon & herb mayonnaise, pickled cucumber, dressed leaves & fresh parsley.

Homemade Pork & Cranberry Roll

Apple & cider chutney, dressed rocket.

Truffle & Wild Mushroom Arancini (VE)

Spiced tomato chutney, pickled shallots & pea shoots.

Beef Bitterballen

Dijon mustard mayonnaise, pea shoots & crispy fried onions.

MAINS

12-Hour, Jamaican Stout-Braised Beef Short Rib

Garlic & thyme mash, Scotch bonnet sautéed Jamaican cabbage & rich braising gravy.

Pan-Seared Creamy Duck Breast (+£2.00)

Creamy dauphinoise potatoes, Tenderstem broccoli & rich plum sauce.

Traditional Roast Turkey

Sage & onion stuffing, honey roasted carrots & parsnips, roast potatoes, Buttered Brussels sprouts with bacon, red cabbage & white wine based gravy.

Salmon Fillet with Lemon & Caper Butter

Garlic-butter crushed new potatoes & seasonal greens.

Roasted Butternut, Kale & Apricot Roast (VE)

Roasted butternut squash, kale, apricots, roast potatoes, blanched carrots, savoy cabbage & sprouts with vegan gravy.

SIDES AVAILABLE TO PURCHASE – £4.95 EACH

Cauliflower Cheese * Pigs in Blankets

PUDDINGS

Traditional Christmas Pudding
Warm brandy sauce.

Baileys Mousse
Amaretti base & whipped cream.

White Chocolate & Raspberry Cheesecake
Berry coulis & vanilla ice cream.

Spiced Poached Pear (VE)
Vegan vanilla ice cream & berry coulis.

Cheese Plate (+£1.50)
Selection of cheeses, grapes, celery, chutney & crackers.

(V) VEGETARIAN (VE) VEGAN

PLEASE INFORM US OF ANY ALLERGIES OR DIETARY REQUIREMENTS.

An optional 10% service charge will be added to your bill.

