



FOUR COURSE FESTIVE MENU // £55

FOR THE TABLE.....




GLASS OF BUBBLY ON ARRIVAL
SOURDOUGH BREAD, SMOKED BUTTER
SHORT RIB CROQUETTES, GOCHUJANG AIOLI

TO START

CARAMEL PORK BELLY // competition bbq sauce, root slaw
CRAB TOAST // handpicked crab, brown crab butter, brioche, chardonnay jelly
DUCK LIVER MOUSSE / burnt orange jel, spiced hazlenut, toast //
SPICED PUMPKIN SOUP // dukkah, onion bhaji, curry oil, sourdough 
ASH BAKED BEETROOT // artichoke puree, apple ketchup, crackers, lovage oil 

MAINS//

all served with triple cooked chips, seasonal greens & spinach gratin

8oz SIRLOIN STEAK // cooked any way you like, Café de Paris hollandaise
SEA TROUT GRILLED OVER FIRE // brown butter & cider sauce, grilled spring onions
FESTIVE VEGAN PITIVIER // celeriac, chestnut & pumpkin pitivier, mushroom gravy 
FIRE ROASTED CHICKEN BREAST // bread sauce, chipolata, bacon, cranberry jus
PIT BEEF// smoked mash, crispy leeks, jus

HOUSE CUTS //


for two to share, £10 per head supplement
all served with triple cooked chips, seasonal greens, spinach gratin,
béarnaise, café de Paris butter & peppercorn sauce

CHÂTEAUBRIAND //
the prized cut from the fillet,
exceptionally tender & lean

TOMAHAWK //
the "dinosaur" steak, grilled on the
bone for maximum flavour, best served
medium to medium rare

PORTERHOUSE //
two steaks in one, sirloin & fillet,
cooked on the bone

DESSERTS //

VEGAN TRIFFLE // dark chocolate, mulled fruits, coconut cream 
HOT CHOCOLATE FONDANT // clotted cream ice cream
LEMON POSSET // black cherry, meringue, white chocolate
PROPER BOOZY XMAS PUD //chai spiced prunes, brandy cream
CHEESE BOARD // 2 cheeses, crackers, chutney

Most of our dishes can be tailored to cater for any allergens, please ask for guidance

 vegan