

FESTIVE SET MENU

STARTERS

Torched mackerel, clementine, roasted sprouts, pine

Turkey and stuffing pate en croute, sage, cranberry chutney

Roasted beetroots, goats cheese mousse, gingerbread cracker, pear (V)

MAINS

Cornish hake, roasted cauliflower, walnut sauce, mussels

Spiced slow cooked duck leg, pickled plum, celeriac terrine, sprout crisp

Roasted pumpkin, maple dressing, pumpkin and date pickle, chanterelles (V)

DESSERTS

Christmas pudding mille feuille

Barbers cheddar scone, cheddar custard, pickled walnut

Spiced Apple Bakewell, cider sorbet, caramelised apple puree

2 courses £39

3 courses £45

Optional wine flight £25 (2 glasses)



Please be aware that fish dishes may contain bones

Please be aware that game dishes may contain lead shots

(v) Please note that this dish can be altered to suit vegetarians

A discretionary service charge of 10% will be added to your final bill.

Please let us know if you have any dietary requirements or intolerances.