

FESTIVE SET MENU

2 Courses £36 | 3 Courses £42

APERITIFS

Nyetimber Classic Cuvee £20
125ml Glass

A GLASS OF WINE

Perfect for lunch – 125ml

WHITE

Sancerre - Vacher & Fils £15
Loire 2024

Meursault - Les Grands Charrons £22
BouzerEAU - Burgundy 2022

RED

Garnacha - Terroir Sense Fronteres £13
Spain 2021

Gevrey-Chambertin - Vieilles Vignes £21
Coillot - Burgundy 2022

STARTERS

Prawn and avocado cocktail
cucumber, gem lettuce and Marie Rose sauce

Roast cauliflower and stilton soup
caramelised onion and thyme brioche

Pork, partridge and pistachio terrine
*pickled walnut ketchup
and toasted sourdough*

Gem heart salad
*fried artichokes and pickled shallots,
garlic and parmesan dressing*

MAINS

Fillet of cod
confit fennel and saffron potatoes, bouillabaisse sauce

Roast fillet of salmon
trout roe, cucumber and chive butter sauce

Roast Devonshire chicken
*sage and onion stuffed thigh, confit potato,
cranberry and thyme jus*

Chargrilled Black Angus sirloin steak
roasted garlic and herb butter, crispy potatoes
Supplement £15.00

DESSERTS

Sticky toffee pudding
Drambuie ice cream

Cropwell Bishop Stilton
served with biscuits and Port jelly

Mince pie ice cream coupe
vanilla shortbread

Final selections must be submitted at least one week prior to your event. Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request; however, we are unable to provide information on other allergens. A discretionary optional service charge of 15% will be added to your bill. Includes VAT. Vaping not permitted.