



festive set menu

2 courses for 37.50

*vegan set menu 2 courses for 29.50 **

starter

thai spiced fish cake *red thai sauce, fennel & chilli salad, citrus dressing* (df)

buttermilk fried chicken *buffalo sauce, blue cheese sauce, compressed celery* (gf)

roast butternut squash soup *pine nut & pistachio granola, herb oil, focaccia* (df,vg) *

main course

roast norfolk turkey & old spot pork stuffing

duck fat roast potatoes, buttered sprouts, honey glazed sand carrots, pig in blanket, braised red cabbage, yorkshire pudding & roasting juices gravy (gfa)

line caught bass fillet

champagne veloute, steamed shetland mussels, samphire, herb oil (gf)

chestnut mushroom risotto

confit leeks, sautéed mushrooms, winter truffle, pea shoots (gf,vg,df) *

sides

truffle cauliflower & broccoli 3 cheese gratin (ve) 12.5 *four pigs in pancetta blankets* 8.5
three cheese cauliflower & broccoli gratin (ve) 7.5 *old spot pork, sage & onion stuffing* 7.5
truffle & parmesan mash (ve,gf) 12.5 *buttered sprouts* 6.5 *braised red cabbage* (ve) 6.5
chicken salt fries (gf,df) 6.5 *house salad* (gfa,ve,va,dfa) 6.5 *green vegetables* (gfa,ve,va,dfa) 6.5
braised carrots, nduja, buttermilk, chives (gfa,dfa) 7.5 *onion rings* (ve,va,df,gf) 6.5
truffle & parmesan skinny fries (gf,ve) 12.5 *truffle mac & cheese* (ve) 6.5
mac & cheese (ve) 6.5 *onion rings* (ve,va,df,gf) 6.5

extra gravy is always readily available, enjoy !



puddings

dp sticky toffee pudding *our classic toffee pudding, toffee sauce, vanilla ice cream* (gf) 9.5

christmas pudding *traditional christmas pudding with brandy butter sauce* 9.5

classic apple tarte tatin *caramelised apples in sweet puff pastry, vanilla ice cream* (va,dfa) 9.5

cheese selection *baron bigod brie, lancashire bomb, stilton, crackers, fig chutney, quince* 13.5

sicilian lemon sponge pudding *served with crème anglaise & sicilian lemon honey* (gf) 9.5

honey & white chocolate brioche *honey roasted brioche, white chocolate ice cream, caramel* 9.5

petit fours & coffee *chocolate truffles & macarons, choice of coffee* (ve) 8

homemade ice creams & sorbets

choose from our homemade flavours (gfa,dfa,va) 3.5 per scoop

strawberry, chocolate, vanilla, salted caramel, christmas pudding / raspberry, lemon, blackcurrant

dessert wine & port

maddalena recioto della valpolicella *veneto - Italy 2021, red fruit jam - cherry - vanilla* 50ml 11

royal tokaji *aszú 5 puttonyos, crown estates - Hungary 2013, Luscious - Apricot - Honey* 50ml 13

vintage port *quinta da prelada, douro - Portugal 2008, dark fruits - spice - intense* 75ml 15

porto white *quinta da prelada, douro - Portugal NV, apples - lemon - honey* 75ml 13

festive cocktails - all 15.5 or two for 25

espresso martini JJ *whitley vodka, espresso shot, kahlua, simple sugar syrup*

baileys blitzen iced cappuccino *double espresso shot, milk, ice, cream, baileys, grated dark chocolate*

noel 75 *a festive twist on the classic french 75, prosecco, JJ whitley vodka, cranberry juice, syrup, lemon juice*

dog & pickle snowball *malibu rum, coconut puree, baileys, milk, coconut shavings, raffaello chocolate*

matchmaker *baileys irish cream, crème de cacao, crème de menthe, double cream, mint chocolate garnish*

salted caramel espresso martini JJ *whitley vanilla vodka, kahlua, salted caramel syrup, espresso shot*

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