festive à la carte

the seasonal menu / 2026

snacks

Focaccia, whipped Marmite butter £6
(v, dfa)

Nocellara olives £5
(v, vg, gf, df)

Bloody Mary Maldon oysters £5 each / £25 half dozen
Add caviar £2.95 per oyster
(gf, df)

starters

Jerusalem artichoke velouté £14
Black truffle, herb oil
(vg, va, dfa, gfa)

Chicken liver parfait £15
Fig and shallot purée, brioche bun, crispy chicken crackling, port gel

Pan-fried scallops £19.50
Chicken butter sauce, smoked cauliflower purée, chestnuts
(gfa)

Heritage salt-baked beetroot £15
Ricotta, balsamic gel, hazelnut and dill crumb
(v, va, dfa, gfa)

Buttermilk fried chicken £15
Cranberry BBQ sauce, toasted pecans
(gf)

sharing platters

Festive sharing roast £39.50 pp
Roast Norfolk turkey breast, dry-aged organic sirloin of beef, duck fat roast potatoes, braised red cabbage, Brussels sprouts, honey-glazed carrots, pigs in blankets, Old Spot pork stuffing, Yorkshire pudding, gravy
(gfa)

Classic beef Wellington for two £59.50 pp
Served pink

600g dry-aged Stoddart's Chateaubriand for two £59.50 pp
(gfa, dfa)

1.2kg dry-aged Galician côte de boeuf for two £65 pp
(gfa, dfa)

Special seafood sharer £55 pp
Ask your server for today's sharing platter
(gfa)

mains

Roast Norfolk turkey or dry-aged organic sirloin of beef £35
Duck fat roast potatoes, braised red cabbage, Brussels sprouts, honey-glazed carrots, pig in blanket, Old Spot pork stuffing, Yorkshire pudding, gravy
(gfa)

Butternut squash risotto £24.50
Pine nut granola, herb oil
(v, va, gfa, dfa)

Pan-fried cod £34
White wine velouté, furikake, trout roe
(gfa)

Beetroot Wellington £25
Crapaudine beetroot, mushroom duxelle, tarragon crêpe, vegetable jus
(df, v, va)

200g fillet steak / 300g rib-eye / 350g sirloin on the bone £42.50 / £45 / £45
All served with bone marrow herb butter
(gfa, dfa)

Whole Dover sole £55
On or off the bone, Champagne velouté, brown shrimp, lemon, shallots, chives
(gfa, dfa)

sides

Cauliflower cheese (v) £7

Honey mustard pigs in blankets £8.50

Truffle cauliflower cheese (v) £10

Old Spot pork & cranberry stuffing £8.50

Green vegetables (dfa, v, va, gf) £6.50

Braised red cabbage (v, gf) £6.50

Battered onion rings (gf, df, v, vg) £6.50

Chicken salt fries (gf, df) £6.50

Truffle & Parmesan fries (gf, v) £12

Braised buttermilk carrots with nduja (gf, dfa) £7.50

Mac & cheese (v) £8.50

Truffle mac & cheese (v) £12

sauces

Brandy & peppercorn sauce £3

Béarnaise sauce (gf) £3

Please inform your server of any allergies or dietary requirements.
gf = gluten free · gfa = gluten free available · df = dairy free · dfa = dairy free available
v = vegetarian · vg = vegan · va = vegan available | Cross-contact may occur; ask for our full allergen information.

festive set & desserts

two courses / £39.50

festive set menu

two courses · £39.50

starters

Jerusalem artichoke velouté
Herb oil, focaccia
(vg, va, dfa, gfa)

Brie & cranberry arancini
Smoked thyme oil
(v)

Old Spot pork press
Piccalilli, apple gel
(gf, df)

mains

Roast Norfolk turkey & Old Spot pork stuffing
Duck fat roast potatoes, buttered sprouts, honey-glazed carrots, pig in blanket, braised red cabbage, Yorkshire pudding, roasting juices gravy
(gfa)

Wild salmon fillet
White wine velouté, trout roe, herb oil
(gf)

300g flat iron steak
Bone marrow herb butter
(gf, dfa)

Beetroot Wellington
Crapaudine beetroot, mushroom duxelle, tarragon crêpe, vegetable jus
(vg, v, df)

Please choose one side dish with your main (excluding roast turkey)

- Fries
- Roast potatoes
- Green vegetables
- Braised red cabbage

desserts

Gingerbread affogato £12
Vanilla ice cream, espresso, gingerbread liqueur
(v, gfa)

Baileys cheesecake £12
Biscoff crumb, white chocolate ice cream, salted caramel ganache
(v)

Christmas pudding £11
Brandy ice cream, crème anglaise
(v)

Santa's sundae £10
Red velvet, frosting, cookie crumb, eggnog ice cream, Chantilly cream, tuile
(v)

Sticky toffee pudding £11
Vanilla ice cream, salted caramel sauce
(v, gfa)

Cheese selection £16
Ask your server for today's choice, with fig jam, crackers, quince
(gfa, v)

Artisan ice creams / sorbets £4 per scoop
Ask your server for today's flavours
(gfa, v, va)

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