



Aperitif

Aperol Spritz 9.50

Negroni 9.50

Kir Royale 9.00

French 75 9.5

Old Fashioned 10.00



Sunday Menu

Two courses – 37.50

Three courses – 47.50



Starters

Pigeon pate, serrano ham, stout & caraway rye bread, celeriac remoulade, Cumberland sauce

Velouté of Jerusalem artichoke, chanterelles, hazelnuts & truffle

Smoked haddock & cheddar rarebit quiche, saffron pickled courgettes



Mains

Roasted turkey with all the trimmings, duck fat roast potatoes, sprouts with smoked bacon, chestnut, roast root vegetables, pigs in blankets, Yorkshire pudding & gravy

Roasted Sirloin, duck fat roast potatoes, seasonal vegetables, sourdough Yorkshire pudding & gravy

Roasted Pork, duck fat roast potatoes, seasonal vegetables, sourdough Yorkshire pudding & gravy

Battered fillet of haddock, mushy garden peas, tartar sauce, triple cooked chips

Roast winter vegetable & lentil wellington, roast potatoes, sprouts, chestnuts, roast root vegetables, Yorkshire pudding & mushroom gravy

Lemon thyme & girolle risotto, purple sprouting broccoli, confit lemon

Sides (all 4.00)

Tender stem broccoli

Triple cooked chips

Duck fat roast potatoes

Cauliflower Cheese

Roast Vegetables



Desserts

Spiced clementine tart, brown butter ice cream

Dark chocolate mousse, hazelnut praline, white chocolate crèmeux

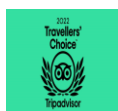
Homemade Christmas pudding with brandy sauce & crème fraiche

Three of Chef's favourite cheeses with spiced fruit chutney, waldorf salad & crackers

Baron Bigod

Fourme d'Ambert

Black bomber



Please inform us of any dietary requirements and allergies
Please ask the server if you require vegan & vegetarian options

