



- VERMOUTH & GINGER** 5.50
Cinzano Rosso 1757, Franklins Ginger Ale
- PORT & ANCHOR** 8.00
Dark Rum, LBV Port, Campari



Set Menu Sittings
Lunch 14:00 - 18:00
Dinner 19:00-23:00

Food is served 30 mins into
your sitting.

Christmas Menu 2019

2 courses £27

3 courses £32.50

COUNTRY PORK TERRINE

w / Winter chutney

WILD MUSHROOM ROLL (vg)

w/ Christmas pickles

HOUSE RUM CURED SALMON

w/ Horseradish sauce



* BEER BRINED TURKEY

w/ Pork, cranberry and sage stuffing and pigs in blankets

* BRAISED BEEF SHORT RIB

w/ Slow roasted shallots

* STUFFED MINI PUMPKINS (vg)

w/ Wild rice and brussel sprouts

PAN ROAST SEA BREAM

w/ Creamed fennel and garlic, cockle butter, roast potatoes

*All served with; roast potatoes, agave roasted carrots and parsnips, buttered kale, muddled sprouts and chestnuts



CHOCOLATE MOUSSE

w/ Whiskey soaked dates

SATSUMA POLENTA CAKE (vg)

w/ Cranberry sorbet

CHRISTMAS PUDDING

w/ Brandy cream

Service not included
For allergen info, ask a member
of staff



All pre-orders must be
returned 14 days prior to
your booking