



FESTIVE MENU 2026

(Available from Wednesday 2nd December to Sunday 2nd January)

STARTERS

Butternut Squash Velouté, Rosemary Focaccia £8

Duck Terrine, Cornichons, Fig Jam, Brioche £12

Wild Mushroom Arancini, Fresh Horseradish, Tarragon & Roast Garlic Mayonnaise £10

Smoked Salmon Roulade, Pickled Fennel, Apple & Dill Salad, Soda Bread £12

MAINS

Roast Crown of Turkey, Stuffing, Pig in Blanket, Roast Potatoes, Glazed Roots, Sprouts, Red Cabbage & Gravy £28

Slow Cooked Beef Blade, Carrot Puree, Dauphinoise Potatoes, Caramelised Shallots, Cavolo Nero, Red Wine Sauce £26

Festive Nut Roast, Celeriac Puree, Mulled Pickled Beetroot, Chargrilled Leek, Herb Roast Potatoes £23

Pan Fried Fillet of Sea Bream, Saffron, Butterbean & Seaweed Cassoulet, Sautéed Gem Lettuce, Crab Mayonnaise £27

DESSERTS

Christmas Pudding, Candied Orange, Vanilla Custard £9

Chocolate & Amaretti Torte, Boozy Cherries, White Chocolate Sorbet £10

Pear & Almond Tart, Cinnamon Mascarpone £9

Cheese Selection, Crackers, Ale Chutney, Celery & Grapes £13