

SET MENU (DECEMBER 2024)

TO START

Roasted Parsnip Velouté (VE)

Parsnip crisps, chives

Chicken Leg Terrine

Piccalilli, toasted sourdough

Tempura Cod Cheeks

Roasted gem, lemon gel, coriander cress

TO FOLLOW

Roast Breast of Guinea Fowl

Chestnut & bacon cabbage, sage mash

Pan Fried Sea Bream

Mussel chowder, pickled fennel

Wild Mushroom Risotto (VE)

Pickled shimeji, shallot crisps

TO FINISH

Dark Chocolate Delice

Cinnamon ice cream, candied macadamia

Cranberry Bakewell Tart

Yoghurt ice cream

Christmas Pudding

Brandy custard, Chantilly cream

2 COURSES - £30

3 COURSES - £35

Available Monday to Thursday

Some of the dishes on the menu may contain food allergens. Please check our allergen information every time you eat with us as some ingredients may have changed since your last visit. Unfortunately, as food allergens are present in our kitchen, we cannot guarantee any menu items will be completely free from a particular allergen.

Should you require further information regarding ingredients in a specific dish, please ask a member of the team.

Adults need around 2,000 Kcal per day. An optional 12.5% service charge will be added to your bill.

Our beautiful private dining rooms are available for parties and events. Speak with your server for details.