



Carafes (375ml)

- Vignerons Ardéchois, Fonvene, Rosé, France 16.5
- Vignerons Ardéchois, Fonvene, Blanc, France 16.5
- Vignerons Ardéchois, Fonvene, Rouge, France 16.5

CHRISTMAS 2026

Available Monday-Saturday 12-3pm / Monday-Friday 5-6pm

For the table

Homemade rosemary and thyme focaccia

Starters

- Roast parsnip soup with truffle cream and hazelnut crumb (v) (n)
- Duck liver parfait with toasted brioche with spiced apple chutney
- Home smoked salmon with dill crème fraîche, crispy capers and lemon oil (gf)

Main Courses

- Hand-rolled pappardelle of spinach and ricotta with sage butter and pine nuts (v)
- Roast turkey ballotine with duck fat potatoes, pigs in blankets, Yorkshire pudding, greens and gravy
- Butter poached pollock with citrus beurre blanc, crushed new potatoes, mussels and confit leeks (gf)

Side Dishes

- Skin-on fries 7
- Red wine braised cabbage 7
- Brussel sprouts with crispy pancetta 8

Desserts

- Winter berry pavlova with Chantilly cream
- Christmas sticky toffee pudding with brandy crème anglaise and honeycomb
- A plate of Colston Bassett stilton with quince jelly, crackers and Muscat grapes

£37.5 for 2 courses, £45 for 3 courses

An optional 12.5% service charge will be added to your bill.

Please inform us of any allergies and intolerances, a full list of ingredients is available on request. (n) = contains nuts, (v) = vegetarian, (gf) = gluten free