



3-Course Meal with a drink* - £60

Under 12's - £45

Friday-Saturday

~Starters~

Roasted Butternut Squash Soup (VG)

with maple syrup & crusty bread

Crayfish & Smoked Salmon Stack

with avocado, dill dressing & toasted brioche

Crispy Pork Belly Tempura Cubes

with hoisin dip

Goat Cheese, Spinach & Dried Tomato Tartelette (V)

on a bed of crispy green salad

Smoked Chicken Tabbouleh Salad

(bulgur, lemon juice, parsley, fresh mint, spring onion, fresh tomato & olive oil)

~Mains~

Roast Turkey Crown

with all trimmings

Sirloin Surf & Turf (Tiger Prawns)

with tiger prawns, cherry tomato, garlic & chilli, chips & peppercorn sauce

Slow-Cooked Lamb Shoulder

in red wine, with Lyonnaise potatoes & broccoli

Pan-Fried Sea Bass

with pesto mashed potato, asparagus & "ratatouille sauce"

Nut Roast (VG)

with bullet potato & a selection of vegan gravy

~Desserts~

Christmas Pudding with Brandy sauce

Warm Sticky Toffee Pudding with ice cream

New York Baked Cheese Cake

Salted Caramel Chocolate Brownie (GF)

Rhubarb and Ginger 'Cheese' cake (GF, VG)

Cheese Selection (+£3.50 supplement)

**Prosecco, house wine or bottled beer*

For tables of 2-9 guests, a 12.5% service charge is discretionary.

For tables of 10 or more guests, a 12.5% service charge is automatically added. All service charges are shared among our team

Pre-orders only, all orders must be submitted a minimum of 48 hours in advance

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu, and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request. Consuming raw meat, seafood, or shellfish may increase your risk of foodborne illness, especially if you have a medical condition.