Festive Menu 2025

Available from 1st Of December 2025 to 4th of January 2026

While you are waiting

Olives £3.50 Bread port sourdough with olive oil dip £4.50
Hummus with sourdough £5

Starters

French Onion Soup with Cheese Croutons. (v). *	£8.50
Smoked Salmon Cannelloni, Celeriac Remoulade, Marie-Rose sauce.*	£9.50
Twice baked Cheese Soufflé with Mushroom & Truffle Oil (v).*	£8.50
Confit Duck Terrine, Prunes Soaked in Brandy & Toasted Sourdough.*	£9.50
Butternut Squash Raviolis, Blue Cheese Sauce, Rocket & Hard cheese Shaving (v).	£9.00

Mains

Braised Beef Father Blade, Mash, Roasted Vegetables, Braising Jus.*	£27.00
Roasted Turkey & Cranberry Stuffing “Paupiette”, Traditional Roast Garnish.	£25.00
Plaice and Prawn Roulade, Saffron Potatoes, Leeks, Dill Sauce.*	£25.50
Lentils Meatballs & Mushroom Bourguignon, Salsify, Creamy Mash (v).*	£22.50
Sea Bass Fillet, Braised Chicory with Ginger, Risotto, Citrus Beurre Blanc.*	£23.00

Dessert

Christmas Baked Cheesecake, Poached Clementine, Cranberry Ice Cream.	£8.50
Vanilla Ice Cream & Prunes Baked Alaska Tartlet, Custard and Orange Marmalade.	£8.50
Roasted Goat’s Cheese in Filo Pastry, Red Wine Poached Pear, Walnut Ice Cream	£9.00
Dark Chocolate Fondant, Cocoa Sauce, Confit Kumquat, Ginger Bread Ice-Cream.*	£9.50
3 Scoops Ice Creams and Sorbets Or 1 Scoop of Sorbet with a shot of Vodka.*	£8.50

Glass of Sauternes Chateau Briatte (France) 100ml	£11.00
Glass of Port Grahams LBV Decanter 50ml	£5.50

Bon Appetit!

Please note a discretionary 12.5% service charge will be added to your bill Lunch & Diner

*Gluten free or can be adjusted to be gluten free on request

Please speak to our waiting staff for any allergen concerns