

FESTIVE À LA CARTE MENU

AVAILABLE FROM 1 DECEMBER 2026

STARTERS

Slow-roasted Butternut Squash & Carrots, Coriander Cream Soup (VE) Topped with chilli & coriander croutons.	£8
King Prawns Peri Peri King prawns on a hot roasted pepper blend with herbs and sundried tomato.	£12
Buttermilk Chicken Served with a chorizo mayo dip.	£10
Broccoli & Cauliflower (VE) Deep-fried in beer batter and served on Thai green curry.	£9.50
Filo Pastry Basket (V) Filled with roast vegetables, topped with guacamole and a sprig of roasted honey walnuts.	£9.50
Homemade Ham Hock Terrine (GF OPTION) Served with sourdough toast, honey wholegrain mustard, pickled gherkins, salad and red onion marmalade.	£11
Homemade Chicken Liver Pâté (GF OPTION) Granary wholemeal toast, crispy bacon, confit prune in port and mixed lettuce garnish.	£10.50
Artisan Selection of Bread & Olives (V) Served with balsamic olive oil, pesto mayonnaise and houmous.	£8

MAINS

Traditional Roast Turkey Sausage, sage & walnut stuffing, garlic & rosemary roast potatoes, Brussels sprout sauté with pancetta & shallot, crisp honey-glazed parsnips, carrots, homemade cranberry sauce and turkey gravy.	£21
Porchetta Belly Pork Rolled with spices and fresh herbs, slow-cooked and pan-fried in butter, reduced with a crispy dry Champagne jus. Apple & cinnamon stuffing, roast garlic & chilli mash, honey-roasted carrots and parsnips.	£20
Hand-raised Beef Bourguignon Pie Served with mashed potatoes, tenderstem broccoli and rich gravy.	£18
Pumpkin & Sage Tortelloni (VE) Served with butternut squash textures, toasted pumpkin seeds, sage oil and crispy sage.	£18
Mediterranean Risotto (VE) Roasted half aubergine filled with chickpeas, red peppers, sugar tomatoes and rich pesto, served on Mediterranean vegetable risotto.	£17
Stuffed Portobello Mushrooms (V, GF) Large roasted Portobello mushrooms filled with spinach, chestnuts, Parmesan, herbs and caramelised onion, served with garlic mash, tenderstem broccoli and jus.	£17
Supreme of Chicken Filled with chorizo, spinach and Manchego cheese, breaded and pan-fried. Served with tarragon sauce and sautéed potatoes.	£21
Pan-Roasted Fillet of Sea Bass (GF) Served with saffron & Parmesan crushed potatoes, roasted fennel, glazed baby carrots, finished with dill & lemon beurre blanc.	£21

SIDES

Skin-on Fries (VE)	£5
Sweet Potato Fries (VE)	£5.50
Breaded Halloumi Fries (V) Served with sweet chilli dip.	£8
Whiskey & Walnut Sautéed Brussels Sprouts (V, GF)	£6
Mashed Potatoes (V, GF)	£5
Pigs in Blankets 5 pieces.	£6

DESSERTS

Christmas Pudding Served with brandy sauce and candied orange.	£8
Bread & Butter Pudding Served with vanilla ice cream.	£8.50
Cinnamon Swirl Cheesecake Served with salted caramel sauce and vanilla ice cream.	£8.50
Chocolate & Orange Tart (VE, GF) Served with berry coulis.	£8.50
Selection of Ice Creams & Sorbets £2 per scoop.	£2/scoop

V = VEGETARIAN • VE = VEGAN • GF = GLUTEN FREE • GF OPTION = GLUTEN FREE OPTION AVAILABLE

Please inform your server of any allergies or dietary requirements when ordering.