

FESTIVE MENU

2 courses £28.50 | 3 courses £32.95

STARTERS

- Roast pumpkin soup, toasted seeds & sage 🌿
- Prawn cocktail, cucumber, tomatoes, gem lettuce, Marie Rose sauce
- Chicken liver pâté, carrot & apricot chutney, toasted baguette
- Warm hummus, roasted beets & squash, chicory, pomegranate & dukkah 🌿

MAINS

- Traditional roast turkey, roasties, pigs in blankets, chestnut stuffing, maple glazed roots, sautéed sprouts & gravy - crowned with a Yorkshire pudding
- Vegan nut roast, brussel sprouts, braised red cabbage, roasted roots & potatoes 🌿
- Festive burger, sausage meat & chestnut stuffing, pigs in blankets, Cheddar cheese, burger relish, fries
- Pan-fried Chalk Stream trout, caper crushed potatoes, wilted greens, chive hollandaise
- Bistro rump, field mushroom, vine tomatoes, parsley & garlic butter, peppercorn or Béarnaise sauce, chips & salad
Upgrade to an 8oz Ribeye +£4.50

For that festive extra, add pigs in blankets or cauliflower cheese to any meal for £4.95

FESTIVE TREAT - upgrade your festive roast +£5.95
Our roasts as above with extra pigs in blankets & cauliflower cheese, plus unlimited mammoth Yorkies, golden roasties & gravy

DESSERTS

- Christmas pudding, brandy custard
- Chocolate brownie, vanilla ice cream, chocolate sauce
- Lemon cheesecake, poached winter fruits 🌿
- Marshfield Farm real dairy ice cream 🌿 or sorbet of the day 🌿
Clotted cream vanilla | Chocoholic heaven
Salted caramel | Succulent strawberry
- Mature cheddar, blue Stilton, chutney, crackers
+£3.95 supplement

🌿 Vegetarian 🌿 Vegan

A discretionary 12.5% service charge will be added to your bill and fairly distributed amongst the team who prepared and served your meal and drinks.





Available from 27th November until 23rd December 2023

**All bookings require a non-refundable
£5 deposit per head to secure the reservation.**

We also require a pre-order for all tables taking the festive menu
5 days prior to the booking date.

Please note that deposits are paid to secure your booking and are non-refundable
for any members of your party who do not attend your planned booking.
Please be mindful of this when making your reservation.

Our food and drink are prepared in food areas where cross contamination may
occur, please make us aware of any dietary requirements at time of booking and
we will endeavour to offer you alternatives or amendments on the menu.

We work with fresh food which is supplied daily and are confident that we will
have the items available for your menu choices, we reserve the right to substitute
dishes if there are any unforeseen disruptions to our fresh food deliveries.

We welcome larger groups and will be as flexible as possible to try and seat larger
parties together. If you want to discuss your individual requirements
please contact us direct on 01489 861383.

