

CHRISTMAS FEAST

STARTERS

Wild mushroom,
chestnut and chicory tart, walnuts,
lemon, parsley (vg)

Spiced Crown Prince squash soup,
toasted chestnuts and seeds, (vg)
sourdough toast (v)

Potted Devon crab,
pickled fennel and watercress,
sourdough toast

Duck, orange, pistachio and
tarragon rillettes, quince jelly,
winter pickles, sourdough toast

Suffolk salami and chorizo,
winter pickles, olives,
sourdough toast

MAINS

6oz Aberdeen Angus
fillet steak, triple cooked chips,
roasted shallots, béarnaise
(Supplement £12.50)

Crown of English Rose turkey,
pigs in blankets, goose fat roast
potatoes, honey roasted carrots
and parsnips, gravy, bread sauce,
Brussel tops and chestnuts

Celeriac, Jerusalem artichoke
and spinach pithivier, crushed
winter roots, Brussel tops (vg)

Roast Scottish trout,
creamed celeriac, fennel, leeks
and gremolata

Slow cooked beef, star anise
and parsnip suet pie, crushed
winter roots, Brussel tops

PUDDINGS

Christmas pudding, spiced syrup,
brandy butter ice cream


Vegan chocolate brownie,
dairy free yogurt, cranberries,
hazelnuts, walnuts

Apple and quince crumble,
custard

Spiced winter fruit Bakewell,
clotted cream

Isle of Mull Cheddar, quince jelly,
celery, seeded crackers

3 courses £36

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance. We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 
Tables of 8 or more are subject to a discretionary service charge of 12.5%



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