



PROOST

2 courses £22 | 3 courses £26

Mains

PAN FRIED COLEY SUPREME

Lemon & parsley potatoes | Sea herbs & peas
Lobster & Vermouth sauce

WILD MUSHROOM RISOTTO

Toasted pine nuts *

ROAST STRIPLOIN OF BEEF

BRAISED LAMB NECK FILLET

ROAST CHICKEN BREAST

MUSHROOM WELLINGTON *

Roast potatoes | Mash | Roast carrots & parsnips
Braised red cabbage | Yorkshire pudding | Gravy

Sides

HONEY & SOY PIGS IN BLANKETS | 4

CAULIFLOWER CHEESE | 5

PANCETTA PEAS | 4

Starters

SOUP

FISH GOUJONS

Tartare Sauce

PATE

Toast | Pickles | Chutney

BRUSCHETTA

Heritage tomato | Toasted sourdough
Balsamic reduction *

CHARRED ASPARAGUS

Toasted hazelnuts | Silver skin onions
Hazelnut emulsion *

Desserts

BERRY CRUMBLE

Vanilla ice cream or custard

AFFOGATO

Vanilla ice cream | Espresso | Baileys *

STICKY TOFFEE PUDDING

Vanilla ice cream or custard

CHRISTMAS CAKE

Brandy frosting | Candied nut crumb
Honeycomb ice cream *

CLEMENTINE SORBET

Cointreau syrup | Brandy snap crumb *

Please tell your server if you have any allergies or special dietary requirements | * Vegan/vegan adaptation available