



Starters

SOUP OF THE DAY 7

PRAWN COCKTAIL 9

AVOCADO PUREE | MARIE ROSE SAUCE

WHIPPED GOATS CHEESE 9

FIG | POMEGRANATE | SEEDED CRACKER *

THAI POTATO CAKES 8

LEMONGRASS & CORIANDER MAYO *

OAK ROASTED SALMON PATE 9

TOAST | PICKLED FENNEL & CUCUMBER

FESTIVE CROQUETTES 9

TURKEY, TOULOUSE SAUSAGE & BACON

SAGE & ONION MAYO | CRANBERRY KETCHUP

Mains

PAN FRIED SUPREME OF COLEY 22

LEMON & PARSLEY POTATOES | SEA HERBS & PEAS

LOBSTER & VERMOUTH SAUCE

SMOKED DUCK BREAST 25

DUCK FAT ROSTI | CONFIT DUCK LEG BON BON

PAK CHOI | RED WINE & COINTREAU JUS

ROAST CHICKEN BREAST 22

SMOKED GARLIC MASH | CHARRED ASPARAGUS

PORT & TARRAGON JUS

FILLET STEAK 26

TRIPLE COOKED CHIPS | ONION RINGS

TOMATOES | MUSHROOM

ADD A SAUCE 3.5

RED WINE | BRANDY & PEPPERCORN | BLUE CHEESE

BRAISED LAMB NECK FILLET 26

DAUPHINOISE POTATOES | ROASTED ROOT VEG

MARSALA WINE JUS

LENTIL & CHESTNUT WELLINGTON 19

SMOKED GARLIC MASH | ROAST ROOT VEG

MULLED WINE JUS *

WILD MUSHROOM RISOTTO 17

TOASTED PINE NUTS *

For the table

FRESH BREAD & BUTTER 3

OLIVES 3

PADRON PEPPERS 4

PANCETTA PEAS 4

ROASTED ROOT VEGETABLES 4

CHARRED ASPARAGUS 4

Desserts

TEQUILA ROSE FROZEN PARFAIT 9

MERINGUE | WHITE CHOCOLATE SHAVINGS

CHOCOLATE ORANGE TART 9

COINTREAU ICE CREAM | CANDIED MACADAMIA

CHRISTMAS CAKE 8

BRANDY FROSTING | CANDIED NUT CRUMB

HONEYCOMB ICE CREAM *

CLEMENTINE SORBET 8

COINTREAU SYRUP | BRANDY SNAP CRUMB *

AFFOGATO 8

VANILLA ICE CREAM | ESPRESSO | BAILEYS *

CHEESEBOARD 9

4 CHEESES | CRACKERS | RED ONION CHUTNEY

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