

Festive Menu

Two courses £30

add a third course for £4

Oooh go on then, it's Christmas...

Where to start?

Cauliflower & Chestnut Soup

Cauliflower & chestnut soup, served with toasted rustic bread and whipped herb butter (425kcal)

 option available (282kcal)

Crispy Pork Belly Bites

Golden bites of crispy pork belly, served with roasted garlic aioli and a drizzle of spiced honey (450kcal)

Smoked Salmon Salad†

Smoked salmon with horseradish yoghurt, cucumber ribbons, fresh leaf and chives – light, fresh and full of flavour (268kcal)

The main event

Hand-Carved Roast Turkey

Our festive best – with duck fat & rosemary roasties, glazed root vegetables, sprouts, red cabbage, a Yorkshire pud, sausage stuffing and gravy (876kcal)

Roasted Cod Loin†

Wrapped in streaky bacon with sprout pesto. Served with lemon & thyme crushed potatoes, broccoli, sprouts and a garlic cream sauce (696kcal)

Confit Duck Leg & Braised Red Cabbage

Tender confit duck leg with chive mash, red cabbage, charred orange and a rich red wine beef dripping gravy (1077kcal)

Festive Hand-Pressed Beef Burger

A seasonal stack – topped with honey-glazed bacon, Cricket St. Thomas Camembert and sprout pesto mayonnaise. Served in a seeded bun with lettuce, skin-on fries, onion rings and cranberry sauce (1672kcal)

Pudding

Christmas Pudding

A festive favourite – with a jug of warm brandy mince pie sauce (716kcal)

Salted Caramel Choux Bun

Whipped chocolate and salted caramel cream inside a choux bun, topped with salted caramel sauce (504kcal)

Pear & Pistachio Frangipane

Delicate pear & pistachio frangipane, served warm with crushed pistachios and vegan ice cream (526kcal)

British Three-Cheese Croquettes

Crisp croquettes filled with Mature Cheddar, Double Gloucester and Red Leicester, served with a festive chutney (396kcal)

Chicken Liver & Brandy Pâté

Rich and smooth, with toasted rustic bread, whipped herb butter and served with a festive chutney (607kcal)

Sides

Pigs-in-blankets

(557kcal)
+£3

Duck Fat & Rosemary Roasties

(243kcal)
+£1.5

Yorkshire Pudding

(192kcal)
+£1

Cauliflower Cheese

(192kcal)
+£3

Go on, treat yourself

Lentil, Spinach & Vegetable Wellington

A hearty wellington, served with lemon & thyme crushed potatoes, glazed root vegetables, sprouts and balsamic gravy (1198kcal)

Marmalade-Glazed Ham Hock

Slow-cooked ham hock with creamy mash, thyme-roasted carrots, sprouts and a warming apple cider & sage cream sauce (1631kcal)

Festive Duck Breast & Pâté

Tender duck breast, served pink, with chicken liver & brandy pâté, duck fat & rosemary roasties, glazed root vegetables, sprouts and red cabbage (1379kcal)
+ £3 supplement

Apple & Blackberry Crumble

A British countryside classic – warm apple & blackberry crumble (496kcal), served with your choice of custard (119kcal) or clotted cream ice cream (126kcal)

Melting Chocolate Fondant

A rich chocolate fondant with a gooey centre, served with white chocolate ice cream and crushed buttery shortbread (612kcal)