

Warm Baked Sourdough (V)
Salted English butter
4.25 (482 kcal)

CHRISTMAS Festive Menu

Martini Olives (VE)
Fresh lemon, thyme, extra virgin olive oil
4.50 (221 kcal)

Two-courses 31.50 | Three-courses 37.50

Cocktails

Porn Star Martini

Absolut Vanilla Vodka, Malibu
passionfruit, shot of Prosecco,
passionfruit

11.95

Strawberry Daiquiri

3-year-old Havana Rum,
strawberry purée, lime juice, sugar
syrup, strawberry

11.50

Mojito

3-year-old Havana Rum, lime juice,
sugar syrup, crushed mint topped with
soda, lime, mint

11.50

Passionfruit Reviver

Passionfruit purée, vanilla syrup,
Franklin & Sons ginger beer, orange
wedge

7.95 (0.0%Alc)

Starters

Roasted Vine Tomato Soup (VE)

Fresh basil, sourdough croutons

Finest Quality Smoked Salmon

Celeriac remoulade, lilliput capers

Piperade of Red Peppers (V)

Mozzarella di buffalo, soft herbs

Game Pie

Woodland mushrooms, roasting juices

Mains

Roast Free-Range Turkey

Served with all the trimmings, bread sauce,
cranberry, roasting juices

BBQ Butcher's Steak with Garlic Butter

Roasted vine cherry tomatoes, Koffmann chips
Upgrade to a 28-day aged 6oz fillet £6.00

Butternut Squash & Spinach Curry (VE)

Basmati rice, fresh coriander

Fillet of Sea Bream À La Niçoise

Sauce vierge

Creamy Macaroni Cheese Gratinée (V)

Italian hard cheese, crispy breadcrumbs

Escalope of Pork Loin Holstein

Buttered leaf spinach, anchovies, capers, fried egg

Desserts

Traditional Plum Pudding (V)

Brandy sauce

Eton Mess "The Perfect Mistake" (V)

Fresh strawberries & raspberries

Warm Chocolate Brownie (V)

Vanilla ice cream

Union Jack Cheese Plate By Clawson & Alex James (V)

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney,
Peter's Yard Biscuits

(Winners of supreme champions of the international cheese awards)

Ice Creams & Sorbets (V/VE)

Speak to your server for today's flavours

Digestif*

A selection of coffees from
Musetti

A selection of teas from
Teapigs

Espresso
Martini

Irish
Coffee

*Additional charges apply



Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink.

Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients.

All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate.

Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.