

Festive Menu

• Lunch £29.95 per person | Dinner £39.95 per person •

TO START

LEEK AND POTATO SOUP

DUCK RILLETTE

With cornichons, toasted sourdough

WHEELER'S CRISPY CALAMARI

With sauce tartare, fresh lemon

SALAD OF GOATS CHEESE AND BEETROOT

With candied walnuts

MAIN COURSES

ROAST TURKEY

With all the trimmings

GRILLED SEAS BASS A LA FORESTIERE

With buttered leaf spinach, grilled woodland mushrooms, aged balsamic

8OZ SIRLOIN STEAK

With triple cooked chips, peppercorn sauce

BAKED STUFFED PEPPER

With glazed halloumi, quinoa, smoked almonds, Romesco sauce

DESSERTS

TRADITIONAL PLUM PUDDING

With brandy sauce

MONTE BLANC MESS

With chestnut puree, meringue, Chantilly cream, hot chocolate sauce

WHITE AND DARK CHOCOLATE TRUFFLE TORTE

With raspberry glaze

LOCAL ARTISAN CHEESE BOARD

A discretionary 10% service will be added to your bill. All weights are uncooked. All prices include VAT at current rate. All our food is prepared in a kitchen where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information is available upon request. If you have a question, food allergy or intolerance, please let us know before placing your order.

Some of our dishes contain alcohol - please ask a team member for further details.