

FESTIVE SPECIALS

£23 for 2 courses | £27 for 3 courses

STARTERS

Spiced Parsnip Soup (V)

Freshly Baked Sourdough

Lentil Dal Pakoras (V)

Mount St. John Apple & Mint Chutney,
Tamarind

MAINS

Butter & Sage Roasted Turkey

Duck Fat Potatoes, Roast Carrot &
Buttered Greens, Pigs in Blankets,
Chestnut Stuffing, Gravy

Wild Mushroom Dumplings (V)

Celeriac Puree, Pickled Shiitake,
Crispy Onion Crumb, Tamari Broth

DESSERTS

Christmas Pudding (GFA) (VGA)

Brandy Butter, Rum Sauce

Baileys Panna Cotta (V)

Chocolate Sauce & Hazelnut Shortbread

DECEMBER

W I N E

OF THE

M O N T H

Chablis Vincent Dampé 2020

Classic elegance, counterbalancing flinty minerality and soft, creamy fruit.

Pairs perfectly with our Turkey or Fillet of Cod

12.30 | 16.50 | 33.00 | 47.00

Pinot Noir, Eradus, New Zealand 2021

Blending earthy mushroom notes with dark, perfumed fruit and flowers.

Pairs perfectly with our Chicken Kiev or Venison Haunch

11.50 | 15.50 | 29.00 | 41.00

Provenance Mulled Wine

Our silky smooth and fruity red wine has been carefully blended with flavours of orange peel, cinnamon, cloves and vanilla to create this festive winter warmer.

*Pairs perfectly with our Christmas Pudding ✨
and Mulled Berry Cheesecake*

6.95