



festive menu

3 courses
£42pp

available from
25th nov - 19th dec

please inform your waiter of
any food allergies or special
dietary requirements

please note this is a sample menu:
menu might be subject to changes
due to seasonality and produce
availability

a discretionary service charge of
12.5% will be added to the final bill

starters

- cauliflower soup, toasted almonds & lemon
- chalk stream trout, watercress puree, crispy tenderstem, pickled red onion, dill crème fraiche
- ham hock and black pudding terrine, caramelised apple puree, whole grain mustard tuille

main

- cornish hake, spiced veloute, curried mussels, pickled shallots, braised leeks
- braised beef cheek, herb mash, honey roast carrots, red cabbage
- ballotine of norfolk turkey, stuffed with cranberries, herb mash, honey roast carrot, red cabbage
- butternut squash and pine nut agnolotti, sage butter noisette

dessert

- christmas pudding, vanilla bean ice cream
- bouche de noel, cherry sorbet
- lancashire bomber, apple and grape chutney, crackers

tender

by niall keating