

Festive Menu

27TH NOV - 24TH DEC 2025 // 12:00 - 21:00
2 COURSES £28 // 3 COURSES £33

TO START

HAM HOCK, PEARL BARLEY & PARSNIP SOUP (gf*) with warm ciabatta
NDUJA, PEA & SMOKED SCAMORZA ARANCINI (v) with arrabbiata sauce
BREADED TUNWORTH CAMEMBERT with Parma ham and red onion marmalade
CHICKEN LIVER PARFAIT with toasted brioche and spiced plum chutney
SMOKED HADDOCK FISHCAKE (gf) with lemon and Pantelleria caper alioli

MAIN COURSE

All main courses are served with roasted winter vegetables with honey.

FARINATA (v) (gf) topped with goats cheese, red onion marmalade & rocket
PAN FRIED FILLET OF SEABASS (gf) olive oil mash and a prawn, caper and lemon butter
ROAST TURKEY BREAST (gf*) Italian sausage, chestnut and sage stuffing, goose fat roast potatoes, pigs in blankets and homemade gravy
BRAISED LAMB SHANK (gf*) colcannon mash, minted salsa verde and red wine sauce
RED WINE BRAISED OX CHEEK (gf*) horseradish creamed potato and crispy kale

DESSERT & CHEESE

STICKY TOFFEE PUDDING (v) with salted caramel ice cream
CLASSIC CHRISTMAS PUDDING (v) with brandy sauce
BASQUE VANILLA CHEESECAKE (v) with raspberry compote and vanilla ice cream
BETTY'S TIRAMISU (v) sponge fingers, espresso, boozy mascarpone cream
FLOURLESS CHOCOLATE FONDANT (v) (gf) with cherry and custard ice cream and griottines
SELECTION OF CHEESES (gf*) with crackers, grapes, treacle and walnut bread

(gf) gluten free (gf*) can be adapted for gluten free diet (v) vegetarian

Please let us know of any dietary requirements or allergies at the time of booking.

Please note: a 10% discretionary service charge will be added to the bill for parties of 8 or more.

Festive Menu- Vegan

27TH NOV - 24TH DEC 2025 // 12:00 - 21:00
2 COURSES £28 // 3 COURSES £33

TO START

SWEET POTATO BISQUE (vg) (gf*)
with crispy white beans and homemade bread

MAIN COURSE

LENTIL SHEPHERD'S PIE (vg) (gf)
with herb roasted winter veg

DESSERT

CHERRY & ALMOND BROWNIE (vg)
with vegan vanilla ice cream

(gf) gluten free (gf*) can be adapted for gluten free diet (vg) vegan

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