



FESTIVE DINING MENU 2025

Starters

Jerusalem artichoke velouté, truffle, chestnuts (gf)
(vegan option available)

Baked scallops, Dorset nduja & garlic butter, herb crumb (gf)

Goats cheese mousse, red wine poached pickled pear, walnut crumble (v)
(vegan option available)

Local game & pistachio terrine, spiced saffron & pear chutney, croutes*

Torched smoked mackerel, celeriac & horseradish remoulade, crispy poached egg
(gf)

Mains

Bacon wrapped stuffed turkey breast, pigs in blankets, roast potatoes, honey roast
vegetables, sweet & sour bacon sprouts, turkey jus (gf)

Filleted fish of the day, lemon & Champagne tartar velouté, confit potatoes, spinach
& samphire, caviar *

Hazelnut & herb crusted beef fillet, truffle & bone-marrow mash, wild mushrooms,
winter greens, red wine jus (gf)

Wild mushroom & tarragon Wellington, truffle & garlic mash, winter greens,
red wine jus (vg) (gf)

Desserts

Sticky toffee cake, warm burnt butter miso caramel, white chocolate whip,
stout ice-cream

Christmas affogato - espresso, marmalade & whiskey ice cream, mince pie*

Chocolate & orange ganache, candied orange & hazelnut,
hazelnut sorbet (ve) (gf)

Cheese board, spiced saffron & pear chutney, crackers*

*(v) – vegetarian (ve) – vegan (gf) gluten free *can be Gluten Free*

*£44 for 3 courses / £36 for 2 courses
Add our festive cocktail on arrival for £9 (pre-order)*

*Please be aware that all dishes are subject to availability at the time, and last
minute substitutions might be made*