

Festive Lunch and Dinner

30th November - 30th December 2026
(Not Available on 24th Evening and 25th - 26th December 2026)
Monday to Sunday 12PM - 4.45PM and 6PM - 8.45PM
December 24th: 12PM - 5PM

Starters

Ham Hock Terrine

Piccalilli, Toasted Sourdough

Celeriac & Apple Soup (V*)

Toasted Ciabatta

Beef Shin Bon Bons

Lyonnais Onion Puree

Mains

Chicken Supreme

Roast potatoes, Vegetables, Mushroom Wellington, Braised Red Cabbage, Carrots, Parsnips,
Winter Greens, Yorkshire Pudding, Port and Onion Jus

Pan-Fried Hake (GF*)

Confit Potato, Sea Vegetables, Beurre Blanc

Roast Rump of Beef

Duck-Fat Roast Potatoes, Pigs in Blankets, Braised Red Cabbage, Carrots,
Honey-Glazed Parsnips, Winter Greens, Yorkshire Pudding and Beef Jus

Gnocchi with Butternut Squash & Mushrooms

Gnocchi with Butternut Squash and Mushrooms in a Silky Butternut Squash Puree

Dessert

Crema Catalana (V*)

Spiced Shortbread

Salted Caramel Delice (V* GF*)

Chocolate crumb, malt ice-cream

Christmas Pudding (V*)

Brandy Anglaise

2 Courses £49 per person | 3 Courses £59 per person

Please inform us of any allergies or intolerances before placing your order.

V - Vegetarian, VE - Vegan, DF - Dairy Free, N - Nuts, GF - Gluten Free, GF*, DF* - option available.

Please note a discretionary service charge of 10% will be added to your bill. 100% of our service charge goes to our staff.

Though our suppliers & chefs take great care to remove all bones from our boneless items, there remains a small chance that some may be present.

Please exercise caution while eating.