



3 COURSE £25pp 2 COURSE £21pp

6.30pm onwards, Monday – Sunday

STARTERS

SEASONAL SOUP

Warm bread, butter

SHAVED DUCK SALAD

Orange, soaked raisins, celeriac slaw

POACHED SALMON RILLETTE

Cucumber pickle,
horseradish crème fraîche

WHIPPED ROSARY GOATS' CHEESE (v)

Pickled shallots, tomato

MAINS

CHICKEN SUPREME

Chestnut & sage seasoning,
smoked bacon, roasted roots

PRESSED SHIN OF BEEF

Crispy onions, kale, spinach,
creamed potato

KING PRAWN PAPPARDELLE

Mussels, creamed mushrooms

STUFFED ROAST SQUASH (v)

Quinoa, spinach, white beans,
Rosary goats' cheese

DESSERTS

CHOCOLATE TRUFFLE TORTE

White chocolate sauce, tuille biscuit

VANILLA CHEESECAKE

Popcorn, caramel sauce

STEAMED CHRISTMAS PUDDING

Brandy custard

LOCAL CHEESE

Cheddar, blue, pickle, crackers, grapes

SIDES +£4

Steak chips, thyme sea salt

Salad, vinaigrette

Sage-batter onion rings

Roast squash, chorizo, Parmesan

DRINK PAIRINGS

RED / Merlot, Chile

WHITE / Viognier, South Africa

BEER / Stella Artois

Refer to our drinks menu for prices

Cannot be used in conjunction with any other offer. Offer available 1st - 31st December 2019.

Blackout dates apply. Sides are an additional £4 per item. If you have any dietary requirements or are concerned about food allergies, e.g. nuts, you are invited to ask one of our team members. Opening times may vary.

All prices include VAT at the current rate. A discretionary service charge will be added to your bill. (v) vegetarian

