

3 COURSE OFF PEAK 65 | 3 COURSE PEAK 75

CHRISTMAS SET MENU

STARTERS

Wood Pigeon

Celeriac purée, blackberries

Chapel & Swan Smoked Salmon

Beetroot relish, oatcakes

Roasted Parsnip & Granny Smith Soup Crispy sage pb

Wild Mushroom & Chestnut Tartine

Bitter leaves, stilton v

MAINS

Roast Norfolk Turkey

Sage & onion stuffing, duck fat roasted potatoes, Brussel sprouts, Chantenay carrots, pigs in blankets, gravy

Fillet Minion

Potato terrine, hispi cabbage, red wine jus

Roast Wild Hallibut

Herb crust, sea vegetables, brown shrimp butter

Lentil Shepherd's Pie

Porcini mushroom, truffle mashed potato, crispy onions pb

DESSERTS

Christmas Pudding

Cognac custard

Dark Chocolate Biscoff Swiss Roll

Poached pear, Chantilly cream pb

Mince Pie Bakewell Tart

Vanilla ice cream

 * Peak Times: all day Tuesday-Thursday & Friday daytime until 5pm

*Off Peak Times: all day Saturday-Monday, Friday evening from 5pm (all week 10th-26th November & 20th-31st December)

v vegetarian | pb plant based | gf gluten free

All prices include VAT. A discretionary 12.5% service charge will be applied to your final bill. Our dish names don't always mention every ingredient.

Please let our team know if you have any allergies, and for full allergen information please ask for the manager.

