



MID-WEEK WINTER SET MENU

2 courses £20, 3 courses £25 to include a glass of house red or white wine*
Monday – Wednesday 12pm – 8.30pm

STARTER

Seasonal soup of the day with artisan bread and butter

Local game terrine, bacon marmalade, toasted brioche, celeriac remoulade

Aged cheddar, caramelised red onion & thyme tart, bitter leaves, shallot vinaigrette

MAIN COURSE

Boned and rolled turkey, pork, sage, shallot stuffing, parmentier potatoes, star anise mulled red cabbage, pigs in blankets, cranberry jus

Marmalade ham, buttered Brussel sprouts, parsley mash, mustard seed jus

Vegan truffled mushroom and gnocchi, spinach & hazelnuts, soya & shallot cream

PUDDING

Christmas pudding cheesecake, caramelised clementines

Espresso martini brownies, Masala cream

Seasonal selection of ice creams or sorbets

*can be substituted with a soft drink. House wine 125ml.