



Christmas Menu 2026

£50 Wednesday & Thursday per person

£55 Friday & Saturday per person

Bread for the table

Roast parsnip and maple soup - crème fraîche, croutons - *D,G*

Chicken liver parfait - caramelized onion marmalade, toasted brioche - *D,G*

Buffalo burrata - mulled pear, candied walnut, bitter leaves - *D,N*

Cured Loch Duart sesame salmon - melon, radish, avocado, clementine, ponzu, puffed rice - *F,S*

Roast turkey crown and stuffed leg - all the trimmings, turkey gravy - *D,G*

Butternut squash risotto - mascarpone, chestnuts, crispy sage - *D,N*

Braised rolled Westcountry beef - potato terrine, tenderstem broccoli, smoked beef jus, marrowbone gratin - *G,D*

Seared sea bream - gnocchi, spinach, bouillabaisse beurre blanc - *G,D,C*

Kentish Hare cheese selection - fruit jelly, biscuits - *G,D*

Sticky toffee pudding - salted caramel sauce, clotted cream ice cream - *G,D*

Christmas pudding - brandy custard, chantilly cream - *G,D,N*

Chocolate orange delice - *G,D*

***If you have any food allergies or dietary requirements
Please contact us directly and we can offer you a suitable alternative.***

For all bookings ordering from the Festive menu we will need a pre-order.

ALLERGIES THAT ARE INCLUDED IN A DISH ARE LISTED ALONGSIDE THEM BASED ON THIS ALLERGEN KEY:

N = Nuts / G = Gluten / F = Fish / M = Mollusc / D = Dairy / C = Crustaceans / S = Sesame

IF YOU HAVE ANY FOOD ALLERGIES, PLEASE STILL INFORM YOUR SERVER PRIOR TO ORDERING

Please note a discretionary service charge of 12.5% will be added to the final bill.