



christmas

2 courses 28.5 / 3 courses 36

starters

'NDUJA' ARANCINI VG
fresh tomato salsa

BEETROOT CURED SALMON GF
crème fraîche, battersea fermented pickles & wild rocket

POTTED HAM HOCK
english mustard aioli, parsley

ROSEMARY FOCACCIA V
baked locally, herb & sea salt butter

mains

ROAST SUPREME OF NORFOLK TURKEY
crispy bacon, sage & onion stuffing, duck fat roast potatoes, maple
glazed carrot, house gravy

SLOW ROAST BLADE OF HEREFORDSHIRE BEEF GF
koffman cabbage, herby creamed potato, sage crisps, house gravy

BAKED COD LOIN
gnocchi, spinach, smoked haddock & parmesan cream, gremolata

PORTOBELLO MUSHROOM WELLINGTON VG
olive oil roast potatoes, maple glazed carrot, house gravy

*all mains are served with bowls of garlic & thyme
roasted brussel sprouts, roasted shallot & maple glazed
parsnips*

sides

honey & mustard glazed pigs in blanket 6
roast potatoes 5
cauliflower cheese 5
buttered seasonal greens 5
side orders priced individually

desserts

CHRISTMAS PUDDING
brandy custard

CHURROS VG
cinnamon sugar & chocolate sauce

CHOCOLATE BROWNIE V GF
dark chocolate sauce, vanilla ice cream

*side orders priced individually, a discretionary 10% service charge
will be added, all of which goes directly to our team*



sharing bites

*a selection of party bites, for standing,
drinking & social events*

ROSEMARY FOCACCIA V

baked locally, herb & sea salt butter

SMOKED 'NDUJA' ARANCINI VG

served with fresh tomato salsa

CRISPY HALLOUMI FRIES V GF

cranberry sauce

PIGS IN BLANKETS

with honey & mustard glaze

PLANT BASED SLIDERS VG

BBQ BEEF BRISKET SLIDERS

ROSEMARY SALT FRIES VG GF

to finish

CHURROS VG

cinnamon, sugar & chocolate sauce

CHOCOLATE BROWNIE BITES GF

ADD FOR £3 PER PERSON

minimum order 10 people

*a discretionary 10% service charge will be added,
all of which goes directly to our team*