

FESTIVE PARTY MENU

Two-Courses £28 | Three-Courses £35

Available from 20th
November to 23rd
of December
Excl. Sundays

Celeriac & Truffle Soup | Sourdough Bread [PB/GFA] 1,2,7

Smoked Mackerel Pâté | Dill Pickled Cucumber Salad, Toasted Sourdough [GFA] 2,5,7,14

Ham Hock Terrine | Celeriac Remoulade 2,4,9

Twice Baked Wensleydale Cheese Soufflé | Red Wine Poached Pear Salad 2,4,7,9,14



Butter & Sage Roasted Turkey | Roast Potatoes, Pigs in Blankets, Roast Vegetables, Buttered Greens, Gravy 7

Slow Braised Beef Shin | Truffle Creamed Potatoes, Roasted Shallot, Jus 7,14

Pan Roasted Seabass | Creamed Potatoes, Spinach, Mussel Cream Sauce 5,7,8,14

Mushroom, Walnut & Cranberry Pithivier | Vegan Gravy, Spinach [PB] 1,2,10,13

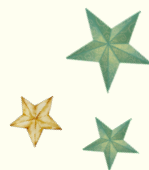


Traditional Christmas Pudding | Brandy Sauce [GFA] 2,7,14

Chocolate & Coffee Mousse | Chocolate Ice Cream [PB] 2,14

Yorkshire Cheese Board | Chutney, Crackers, Celery 1,2,7,13,14

Black Forest Cake | Cherry Compote, Sweet Cream [PB] 2,14



V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available | DFA - Dairy Free Alternative Available. 1 Celery. 2 Gluten. 3 Crustaceans. 4 Eggs. 5 Fish. 6 Lupin. 7 Dairy. 8 Mollusc. 9 Mustard. 10 Nuts. 11 Peanuts. 12 Sesame seeds. 13 Soya. 14 Sulphur Dioxide.

All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team. A discretionary 10% service charge will be added to all tables.