



Festive

MENU

£24.99 per person for 3 Courses

AVAILABLE FROM 30TH NOVEMBER - 24TH DECEMBER

STARTERS

- White onion and rosemary soup, cheese straw (V) (OA)
- Gin cured salmon, pickled vegetables, mustard, dill GF
- Chicken liver parfait, plum chutney, toasted brioche
- Roast pumpkin, feta, pomegranate, dukkah (V) (OA)

MAINS

- Roast Hampshire turkey, roasties, pigs in blankets, chestnut stuffing, sprouts and roots, gravy
- Signature festive burger - prime grilled short rib burger, sausage meat and chestnut stuffing, pigs in blankets, smoked applewood cheese, onion jam, coleslaw, fries
- Fillet of hake, mussels, leeks, cream, kale GF
- Spinach, cauliflower and chestnut Wellington, sprouts and roots, veg gravy (V)
- 8oz rump steak, Café de Paris, dauphinoise potatoes or chips and salad
(fillet +£7.50 | ribeye +£5)

DESSERTS

- Warm chocolate brownie, salted caramel ice cream, chocolate sauce
- Christmas pudding, brandy sauce (GF with notice)
- Cinnamon mascarpone panna cotta, poached winter fruits GF
- British cheeses, crackers, grapes
(add Cheese as an extra course for +£4)

- (V) made with vegetarian ingredients (V) (OA) Vegetarian option available
- (V) made with vegan ingredients (V) (OA) Vegan option available

£5 per person deposit is required for all bookings

Our food and drink are prepared in food areas where cross contamination may occur and our menu descriptions are not guaranteed to include all ingredients. If you have any questions, allergies or intolerances please discuss with one of the team.