



MULLED WINE

red wine, citrus fruits, cloves,
cinnamon, star anise 5.75

GINGERBREAD ESPRESSO MARTINI

smirnoff black label vodka, kahlua,
gingerbread sugar, espresso 8.5

SLOEGRONI

plymouth sloe gin, campari,
martini rosso 8.95

TWO COURSES 24.95

THREE COURSES 29.95

TO START

BEETROOT & FRESH HORSERADISH VELOUTÉ sourdough vg/gfo

GRILLED OCTOPUS caperberry, chorizo, cherry tomato, confit egg yolk gf

RABBIT TERRINE watercress, piccalilli, sourdough gfo

VENISON & BLACK PUDDING SCOTCH EGG celeriac & truffle purée

TO FOLLOW

ROAST TURKEY CROWN all the trimmings gfo

COCONUT MILK POLENTA, harissa baked cauliflower, hazelnuts, kale vg/ns

PAN FRIED HAKE romesco sauce, confit potato, tenderstem gf

PORK BELLY burnt carrot purée, cavolo nero, fondant turnips, ham hock beignet, puffed crackling

VENISON LOIN celeriac fondant, red cabbage purée, pickled blackberry, sprout tops, cavolo nero gf

TO FINISH

CHRISTMAS PUDDING PARFAIT brandy cream, berry compôte, toasted almonds v

DARK CHOCOLATE CRÉMEUX honeycomb, redcurrant, pistachio ice cream v

STICKY TOFFEE PUDDING vanilla bean ice cream, salted caramel sauce v/ns

BOOZY AFFOGATO vegan vanilla ice cream, coffee liqueur vg/gf

LOCAL CHEESE SELECTION sourdough, house chutney v/gfo

v vegetarian vg vegan gf gluten free ns contains nuts/seeds o option available
we can't list every ingredient that we use so if you have an allergy or intolerance please let us know