



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

SOUP OF THE DAY sourdough v/vgo/gfo

ARTICHOKE & BASIL ARANCINI slow roasted tomato, parmesan vg

SMOKED HADDOCK RAREBIT sourdough

VENISON & CHESTNUT TERRINE pear chutney, sourdough gfo/ns

LAMB FAGGOT parsnip purée, redcurrant reduction ns

TO FOLLOW

ROAST TURKEY CROWN all the trimmings gfo

SALMON EN CROUTE creamy leeks, new potatoes, kale

WILD MUSHROOM STROGANOFF chestnut & cauliflower rice vg/gf/ns

BRAISED BEEF CHEEK chive mash, charred hispi cabbage gf

FRAMPTONS BEEF BURGER smoked cheddar, caramelised red onion, streaky bacon, fries gfo

TO FINISH

CHRISTMAS PUDDING brandy butter, brandy sauce v/vgo

BAILEYS CHOCOLATE MOUSSE orange tuille v

SALTED CARAMEL & APPLE CHOUX v

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

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

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