



CHRISTMAS MENU

STARTERS

Jerusalem artichoke velouté, artichoke crisps and sage oil (V, GF) — 7

House made chicken liver parfait, mulled wine poached figs, candied walnuts and sourdough crisp breads (GF) — 8

Pan fried scallops, parsnip puree, crispy parsnip, pickled raisins and pancetta jam (GF) — 9

Rabbit rillettes, pickled shallots, corniuchions and sourdough toasts — 8

Baked spaghetti squash, trompette mushrooms, truffle toasted seeds and chicory (V**, GF) — 7

MAINS

Turkey breast ballotine stuffed with chestnut and cranberry stuffing, served with traditional Christmas dinner trimmings — 15

Lobster tortellini, squid ink pasta, bisque sauce, grilled tenderstem broccoli and citrus oil — 19

Jail Ale braised ox cheek, baby onions, pancetta, smoked butter mash and kale (GF) — 16

Halibut fillet, buttered leeks, braised salsify, celeriac fondant, truffle and chive cream (GF) — 16

Wild mushroom orzo, roasted shallots, chestnuts and parsley sauce (V**, GF) — 12

SIDES

Goose fat potatoes

Sprouts with chestnuts and bacon

Pigs in blankets

Seasonal greens

— 4

DESSERTS

Eggnog custard tart and boozy Chantilly cream — 7

Christmas pudding parfait, brandy snaps and candied walnuts (V, GF) — 7

Clementine pavlova, cranberries and raspberry sherbert (V, GF) — 6

Anise and cinnamon poached pear, hazelnut crumb and orange tuille (V**, GF) — 6

Mince pies and brandy cream — 5

GF- gluten free, GF*-can be adjusted to accommodate dietary needs, V-vegetarian, V*-vegan,
V**- vegetarian option available, DF-dairy free, CS-contains shellfish.

All of our dishes are prepared in house and most can be adjusted to meet dietary needs.

Please inform your server of any dietary needs and we will do all we can to accommodate you.

