



Christmas

MENU

BOOK NOW >

STARTERS

- Roasted Beetroot, Thyme, Feta & Pickled Shallot Salad (GF)
- Smoked Salmon & Dill Rilette with Sourdough (GF)
- Ham Hock & Smoked Lyburn Cheese Croquettes with Apple Sauce
- White Onion Veloute, Truffle Oil & Fresh Crusty Bread (GF)

MAINS

- Turkey Ballotine served with all the Festive Trimmings (GF)
- Feather Blade of Beef, Mashed Potato, Cavolo Nero & Red Wine Jus (GF)
- Stone Bass Fillet with Leek, Pancetta & Pearl Barley
- Butternut Squash, Gorgonzola & Sage Risotto (GF)

DESSERTS

- Christmas Pudding with Brandy Sauce (N)
- Sticky Toffee Pudding served with Vanilla Ice Cream & Toffee Sauce
- Black Forest Berry Panna Cotta with Spiced Oat Crumb (GF)
- Cheese Board (+£4 supplement) (GF)
- Purbeck Sorbets - Raspberry & Lemon (GF)

2-Courses - £30 | 3-Courses - £35



A discretionary 10% service charge will be added to your bill for our hard-working staff.
Please inform a staff member of any dietary requirements or allergies. Our chefs can tweak the majority of dishes to cater for gluten & dairy free customers.
N - Dishes that contain nuts GF - Can be made as a Gluten Free Dish on request