

The Dining Room

Group Dining Menu Christmas 2025

8 or more guests

2 Courses £40 / 3 Courses £50 per person

St. John Bakery sourdough & in house cultured butter v *(additional £4.50)*

Carlingford rock oysters with mignonette *(additional £3.75 each)*

Starters

choose 3 options for the table to share

Pork rillettes, cornichons, toasted sourdough

Hogget chop, mint sauce

Caviar d'Aubergine, toasted sourdough vg

Pickled Shetland mussels & rouille on toast

Chive panisse, Parmesan, pistou sauce v

Smoked mackerel pâté, cornichons, toasted sourdough

Mains

choose 1 mains option for the table to share

Sage & caper roast pork shoulder, cider & mustard sauce

Salt baked side of salmon, parsley & white wine sauce

Roast hogget shoulder, mint sauce

Whole herb fed roast chicken, mustard sauce

Rare breed beef top rump, red wine sauce

served with triple cooked chips or roasted new potatoes, and a selection of sides

Pudding

choose 1 option for the table

Pavlova v

Treacle tart & clotted cream v

Sticky toffee pudding, vanilla ice cream v

Dietry requirements will be catered for individually

We cannot guarantee the absence of traces of nuts or other allergens as they are present in our kitchen. Please inform staff of any allergies or intolerances before placing your order. Full allergen information is available from a member of staff.

