



Boxing day lunch menu

STARTERS

King prawn cocktail, pickled cucumber, Bloody Mary shot

Roasted butternut squash velouté, pumpkin seeds, watercress oil (vg, gf)

Ham hock & pea croquettes, winter chutney

Chicken liver parfait, fig & apple relish, toasted brioche

All served with Crusty warm artisan roll, whipped salted flavoured butter

MAINS

Our exquisite roasting joints are traditionally marinated and slow roasted overnight to perfection. Served with golden Yorkshire pudding, garlic-roasted potatoes, a medley of seasonal vegetables, velvety parsnip purée, and a lavish pour of rich gravy.

Beef striploin, horseradish sauce

Spatchcock chicken, bread sauce

Honey glazed gammon, apple cider compote

Nutty root vegetables pie, black garlic gravy (vg, gf)

DESSERTS

Chocolate trifle, winter berries, salted caramel ganache (v)

Zingy lemon tart, clotted cream ice cream (v)

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)

Optional cheese board £12 supplement

A curated board of British farmhouse cheeses with water biscuits, grapes, chutney (v)



TWO COURSES £55

THREE COURSES £65

Menus may be subject to change based on food item availability.