



Canapés

Savoury

- Steak Tartare Crostini horseradish cream 3,5
 - Smoked Salmon Blini lemon & chive crème fraîche, salmon caviar 3
 - Devon Crab Tartlet apple, chives 3,5
 - Pig in Blanket Mini Hotdog cranberry chutney 2,5
 - Goats' Cheese & Clementine Chutney Tartlet | V 2,5
 - Whipped Ricotta Tart butternut squash, cranberries, crispy sage | V 2,5
 - Chicken Liver Parfait quince, toasted focaccia 2,5
 - Chicken, Pitchfork Cheddar & Leek Croquette 3
 - Brie & Chestnut Crostini winter greens, cranberry slaw | V N 2,5
 - Vegan Burrata Crostini pomegranate, chestnuts | PB N 2,5
 - Beetroot & Rosemary Hummus crispy chickpeas, pickled guindilla chilli | PB NG 2,5
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Sweet

- Stollen Bites | V 3
 - Mince Pie | V 3
 - Christmas Spiced Chocolate Brownie | PB 2,5
 - Vanilla Madeleines orange, honey, pistachio | N 2,5
 - Mini Sticky Toffee Pudding 2,5
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Champagne & Fizz

Full drinks list
available

	125ml	Bottle
Prosecco Extra Dry Veneto, Italy, 11%	8.1	47
Nyetimber Rosé West Sussex, England, 12%	11.6	67
Moët & Chandon Brut Champagne, France, 12,5%	15.3	89

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.



Festive Set Menu

2 Courses 35.95 | 3 Courses 46.95

Starters

- Smoked Salmon orange, pomegranate & watercress salad, crème fraîche, sourdough
- Chicken Liver Parfait quince, pickles, sourdough
- Spiced Pumpkin Soup sage, chestnuts, sourdough | PB
- Heritage Beetroot Salad orange, pear, walnuts, radicchio | PB NG N

Mains

- Roast Turkey Crown beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce, gravy
- Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream, gravy **5 supplement**
- Roasted Harissa Cauliflower Steak chickpeas, winter greens, chestnuts & orange | PB NG
- Pan-Roasted Seabass celeriac, samphire, new potatoes, hazelnuts, gremolata | NG N

Puddings

- Christmas Pudding brandy butter ice-cream | N
- Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N
- Bramley Apple & Fig Crumble bay-leaf custard | PB NG
- Cornish Blue quince, celery, seeded crispbreads | V

Champagne & Fizz

Full drinks list
available

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Moët & Chandon Brut Champagne, France, 12.5%	15.3	89



Signature Celebration Menu

3 Courses 68

Starters

- Spiced Pumpkin Soup sage, chestnuts, sourdough | PB
- Dressed Devon Crab celeriac remoulade, brown crab mayo, sourdough
- Smoked Duck Breast pear, watercress & radish salad, sourdough
- Twice-Baked Pitchfork Cheddar & Red Leicester Soufflé
truffle, sage
- Roasted Crown Prince Squash, Pomegranate, Lentil & Winter
Leaf Salad yogurt & tahini dressing | PB NG

Mains

- Roast Turkey Crown honey roasted gammon, beef dripping roast potatoes,
crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce,
gravy
- Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots,
Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream, gravy
- Roasted Hake bisque sauce, fennel, samphire, mussels | NG
- Wild Mushroom Wellington roast potatoes, crushed winter roots,
Brussels sprouts, roast parsnips, gravy | PB NG
- Pan-Roasted Duck Breast crushed winter roots, red chicory, cherries | NG

Puddings

- Christmas Pudding brandy butter ice-cream | N
- Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N
- Bramley Apple & Fig Crumble bay-leaf custard | PB NG
- Pitchfork Cheddar, Baron Bigod, Cornish Blue quince, celery,
seeded crispbreads

Champagne & Fizz

Full drinks list
available

	125ml	Bottle
Prosecco Extra Dry Veneto, Italy, 11%	8.1	47
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Sharing Boards

Sliders

Mix of ten - 90

British Beef Burger | Oglesfield cheese, pickles

Roast Turkey | winter greens, chestnut slaw, cranberry sauce

Plant-Based Burger | vegan cheese, pickles | PB

Boards

Charcuterie | salami, coppa & prosciutto, cornichons, figs, olives, London Sourdough, seeded crispbreads 75

Artisan Cheeseboard | Baron Bigod, Pitchfork Cheddar, Cornish Blue, seeded crispbreads, celery, figs, walnuts, quince jelly | N 75

British Cured Fish | smoked mackerel pâté, hot smoked salmon rillettes, smoked salmon & caper dressing, London Sourdough, cucumber & fennel salad 90

Maldon Oysters | shallot vinegar, lemon, Tabasco, samphire 65

Winter Mezze | raw vegetable crudité, beetroot hummus, sourdough croutons | PB 70

Sides To Share

Rosemary & Garlic Roasted Potatoes | PB NG 16

Pigs in Blankets 20

Parmesan Fries | NG 18

Seasonal Leaves | pistachio, mint, orange dressing | PB N NG 15

Champagne & Fizz

Full drinks list available

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Christmas Day Celebration

4 Courses 130

For The Table

Choose Three

Devon Crab Tartlet brown crab mayonnaise, apple

Steak Tartare Crostini

Vegan Burrata pomegranate, chestnut crostini | PB N

Whipped Ricotta Tart butternut squash, sage | V

Beetroot & Rosemary Hummus crispy chickpeas, pickled chilli | PB NG

Starters

Spiced Pumpkin Soup sage, chestnuts, sourdough | PB

Roast Scallops orange & sage butter, Aleppo chilli, samphire

Rare Fillet of Beef Carpaccio figs, fennel, pomegranate, olive oil

Slow-Cooked Balsamic Shallot Tarte Tatin mushroom purée, lovage & hazelnut gremolata | PB N

Mains

All served with
beef dripping
roast potatoes,
maple glazed roots,
Brussels sprouts &
pigs in blankets

Roast Turkey Crown honey glazed gammon, duck, cranberry sauce

Pan-Roasted Fillet of Beef celeriac purée, wild mushrooms

Wild Mushroom Wellington truffle, celeriac purée, samphire | PB NG

Pan-Roasted Halibut bisque sauce, mussels, fennel, samphire

Lemon Sorbet to cleanse the palate

Puddings

Christmas Pudding brandy butter ice-cream | N

Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N

Bramley Apple & Fig Crumble bay-leaf custard | PB NG

Pitchfork Cheddar, Baron Bigod, Cornish Blue quince, celery, seeded crispbreads

To Finish

Mince Pie & Coffee

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG

If you suffer from any allergies, please ask a waiter for more information.

Wild Mushroom Wellington served with vegan roast potatoes



Christmas Day Celebration

4 Courses 140

For The Table

Choose Three

- Devon Crab Tartlet brown crab mayonnaise, apple
- Steak Tartare Crostini
- Vegan Burrata pomegranate, chestnut crostini | PB N
- Whipped Ricotta Tart butternut squash, sage | V
- Beetroot & Rosemary Hummus crispy chickpeas, pickled chilli | PB NG

Starters

- Spiced Pumpkin Soup sage, chestnuts, sourdough | PB
- Roast Scallops orange & sage butter, Aleppo chilli, samphire
- Rare Fillet of Beef Carpaccio figs, fennel, pomegranate, olive oil
- Slow-Cooked Balsamic Shallot Tarte Tatin mushroom purée, lovage & hazelnut gremolata | PB N

Mains

All served with beef dripping roast potatoes, maple glazed roots, Brussels sprouts & pigs in blankets

- Roast Turkey Crown honey glazed gammon, duck, cranberry sauce
- Pan-Roasted Fillet of Beef celeriac purée, wild mushrooms
- Wild Mushroom Wellington truffle, celeriac purée, samphire | PB NG
- Pan-Roasted Halibut bisque sauce, mussels, fennel, samphire

Lemon Sorbet to cleanse the palate

Puddings

- Christmas Pudding brandy butter ice-cream | N
- Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N
- Bramley Apple & Fig Crumble bay-leaf custard | PB NG
- Pitchfork Cheddar, Baron Bigod, Cornish Blue quince, celery, seeded crispbreads

To Finish

Mince Pie & Coffee

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.
Wild Mushroom Wellington served with vegan roast potatoes



Magical Winter Nights

2 Courses 29.5 | 3 Courses 34.5

To Start

to share

Raclette Fondue sourdough croutons, cornichons, winter vegetables | V

Mains

Rump Steak Bourguignon smoked pancetta, fire-charred potatoes

Wild Mushroom, Delica Pumpkin & Celeriac Hotpot rosemary
potato tuile | PB

Tartiflette caramelised onion, black truffle, toasted walnuts | V N

To Finish

to share

Bramley Apple & Pear Crumble whisky pouring cream | V

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Festive Afternoon Tea

32.95 per person | Champagne upgrade 37.95 per person
Monday - Saturday, 12pm - 6pm

Sandwiches

Turkey sage and onion stuffing, cranberry

Smoked Salmon cream cheese horseradish and cucumber

Brie truffle and thyme honey | V

Sweet

Festive Sweet Treat

Mini Chocolate Éclair

Mini Mince Pie

Scones clotted cream, fresh strawberries, Tiptree preserves

Includes bottomless tea and coffee

Champagne afternoon tea includes a glass of Champagne per person

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
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New Year's Eve Supper Club ✨

Dinner, Casino and DJ 110 per person
Arrive 7pm

Welcome A Cocktail on Arrival

To Start Baked Scallop smoked bacon, cider & leek fondue, herb & Lincolnshire
Poacher crumb

Mains Beef Wellington beef-fat roast potatoes, honey-glazed heritage carrots, bone
marrow crumb, treacle & red wine jus

Nyetimber Classic Cuvée & blood orange sorbet to cleanse the palate

To Finish Dark Chocolate & Morello Cherry Délice Cornish clotted cream | V

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
Vegetarian and dietary alternatives available. If you suffer from any allergies, please ask a waiter for more information.



The image features a central text block surrounded by a decorative border. The border consists of various winter-themed elements: pine branches with green needles, sprigs of blue-grey leaves with small yellow and blue berries, and several gold-colored stars of different sizes. The background is a light cream color.

MAKE THE
FESTIVE SEASON
SPARKLE