



FESTIVE PARTY MENU

TWO-COURSES £28 | THREE-COURSES £35

25th November to
24th December

Cider & Onion Soup | Crispy Onion, Sourdough Bread [PB/GFA/DF] (1,2,13)

Smoked Mackerel Pate | Dill Pickled Cucumber, Toasted Sourdough [GF] (2,5,7,14)

Twice Baked Wensleydale Cheese Souffle | Red Wine Poached Pear Salad
(2,4,7,9,11,14)

Chicken & Black Pudding Terrine | Piccalilli [DF] (2,9,11,13,14)



Butter & Sage Roasted Turkey | Roast Potatoes, Pigs in Blankets, Honey Roasted Carrots,
Buttered Greens, Gravy [GF/DFA] (7,13)

Slow Braised Beef Shin | Truffle Creamed Potatoes, Baby Carrot, Roasted Shallot, Jus [GF]
(7,13,14)

Pan Roasted Seabass | Crushed New Potatoes, Cherry Tomato, Mussel & Cider Herb Broth,
Samphire [GF] (5,7,8,13,14)

Mushroom, Walnut & Cranberry Pithivier | Vegan Jus, Spinach [PB] (2,10,13)

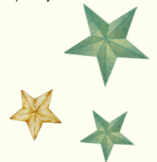


Traditional Christmas Pudding | Brandy Sauce [GFA] (2,7,14)

Dark Chocolate Tart | Dulce de leche, Raspberry (2,4,7)

Yorkshire Cheese Board | Chutney, Crackers, Grapes, Celery [GFA] (1,2,7,13,14)

Black Forrest Gateau | Cherry, Sweet Cream [PB] (2,13,14)



V - Vegetarian | PB - Plant Based | GFA - Gluten Free Alternative Available | VG - Vegan | DFA - Dairy Free Alternative Available
All our food is prepared to order, so we strive to satisfy all dietary requirements. Please inform one of our team of your specific allergy or dietary requirement
when ordering. If you require more information about any ingredients or allergens in our dishes, please ask a member of our team.

A discretionary 10% service charge will be added to tables with 6 or more guests.