

christmas menu '23

This menu is available to tables who have reserved & pre-ordered.
A non-refundable deposit of £10 per head is required on booking.

£33 for 3 courses

starters

smoked haddock & prawn fishcake, warm tartare sauce, rocket
duck rillettes, toasted brioche, pickled shallot, red currants
breaded suffolk brie croquettes, cranberry sauce (v)
mussels, garlic & white wine cream, granary loaf

mains

christmas pie (turkey, stuffing, & cranberry sauce), mash, pig in blanket, sprouts
cod fillet, polenta, spinach, brown shrimp butter
wild mushroom & broccoli tart, new potatoes, chargrilled chicory (v)
braised beef & brewshed ale stew, thyme dumplings
10oz black angus rib-eye, fries, rocket, choice of sauce (£4 supplement)
(garlic butter, bearnaise, peppercorn)

puds

black forest tart, crème fraiche (v)
christmas pudding, brandy sauce (v)
lemon mousse, gingerbread granola, lemon curd (v)
binham blue, suffolk brie, onion chutney, crackers (v)

If you have any food allergies or intolerances, please ask us for information on the ingredients in your meal. Vegan, gluten free and dairy free options are available.

Payment is by card only.

