festive menu '24

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

£34.5 for 3 courses

starters

smoked mackerel pate, brioche toast, pickles confit duck spring roll, plum & hoisin sauce twice baked goats cheese souffle, chutney (v) mussels, garlic & white wine cream, granary bread

mains

roasted turkey breast & leg, pig in blanket, roast potatoes cod fillet, potato rosti, bearnaise mushroom kiev, skinny fries (v) braised beef shin, celeriac puree, dauphinoise potatoes 10oz black angus rib-eye, fries, garlic butter (£4 supplement) all served with seasonal vegetables for the table to share

puds

christmas pudding, brandy sauce (v)
lemon meringue cheesecake (v)
chocolate fudge cake, whipped cream (v)
binham blue, smoked cheddar, 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.

festive menu '24

Our Christmas menu is available for tables of all sizes throughout December. Please be aware we may need to seat larger groups on separate nearby tables. All Christmas menu bookings must pay a £10 per head non-refundable deposit on booking. Your booking is not confirmed until the deposit is paid. Please make us aware of all allergies and dietary requirements.

Please fill in the pre-order form below and return it to us at least 7 days prior to your booking.

booking name: booking date: contact number: booking time:

guest name	starter	main	pud or cheese

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.