

FESTIVE MENU

FOR PARTIES OF 12+

2 COURSES £33 | 3 COURSES £39

	Baked sourdough & whipped butter (V)	+4
Starters	Chicken liver and port parfait, balsamic red onion chutney & mini loaf	
	Berkswell blue & brie mousse, filo parcel, chicory, cranberry & chilli jam (V)	
	Roast cauliflower soup, hazelnut & sage pesto (VG)(GF)	
	King & Atlantic prawn cocktail, bloody Mary sauce, watermelon & cucumber	
	Mackerel pâté, blinis, crème fraîche, crispy capers	
	Scallop & smoked salmon pie, confit leek & fennel pollen crust	+6
Mains	Porchetta, Jerusalem artichoke & garlic, chicory & greens	
	Herb crusted coley fillet, cannelloni bean & leek cassoulet	
	Root veg tarte tatin, crispy chestnut stuffing, pickled red cabbage & vegan gravy (VG)	
	Roast artichoke & confit garlic risotto, braised chicory, burnt baby leek (VG)(GF)	
	Jockey burger, beer-braised onions, smoked applewood, Masseys farm triple-cooked chips	
	Aged minced beef & Trailblazer stout pie, parsley mash, liquor	
	Turkey ballotine, chestnut & sausage meat, potato croquette, carrot & swede, shredded sprouts & gravy (GF)	
	32 day aged sirloin steak, fries, chargrilled gem lettuce, blue cheese & bacon	+10
Sides	Skin on fries (VG)	+5
	Sausage meat stuffing, cranberry + chilli jam	+5
	Baked new potatoes, hazelnut + sage pesto (VG)(GF)	+5
	Smashed carrot + swede, black pepper + parsley butter (V)(GF)	+5
Desserts	Black forest trifle, cherry jelly, chocolate custard & Chantilly	
	Brûléed cinnamon rice pudding, amaretto pear & apple chutney (V)	
	Stem ginger & treacle cake, toffee sauce, vegan vanilla ice cream (VG)	
	Orange & olive oil cake, candied celery, orange sorbet (V)	
	Willams pear & Bramley apple oat crumble, vegan vanilla ice cream (VG)(GF)	
	Cheese board, three cheeses, artisan crackers, pickled shallots, quince & grapes (V)	+5

Please advise your server of any dietary requirements & we'll do our best to accommodate.
Please note a 10% service charge is added to all bills