

Pre-Christmas Sunday Menu

Let's deck the halls with delicious dishes and great drinks this season. Our menu is full of traditional Christmas classics made with quality produce and ingredients that will transport your taste buds on a magical festive journey.

Tuck into the Christmas spirit and celebrate in style with us.

Snacks

Parmesan & garlic focaccia,
butternut squash & sage arancini

Starters

LENTIL PARSNIP & APPLE SOUP VE
Toasted sourdough - £7.50

CHICKEN LIVER PARFAIT
Homemade apple & cider chutney,
toasted sourdough - £9.00

LEMON & DILL FISHCAKES
Egg yolk purée, crispy capers,
rocket - £9.50

BRIE BEIGNETS V
Cranberry purée, burnt orange,
roasted walnuts - £8.50

Mains

All main courses are served with 'all the trimmings'.

ROAST BEEF SIRLOIN
Yorkshire pudding, beef fat carrot,
creamy mash & gravy - £19.50

ROAST TURKEY
Apple & chestnut stuffing, pigs in blankets,
honey roast parsnip, creamy mash & gravy - £18.50

PAN-ROASTED SEA TROUT
Fennel & lemon crushed potatoes,
roasted beetroot, dill butter - £18.00

BUTTERNUT SQUASH & CHESTNUT PITHIVIER VE
Broccoli & sage purée, crispy potatoes,
pickled shallots - £16.50

PACKINGTON PORK PORCHETTA
Roast apple compote, wholegrain mustard,
cabbage, crackling, creamy mash & gravy - £18.50

Sides

Cauliflower cheese - £5.00
Sprouts & bacon - £4.50
Pigs in blankets - £5.50

Desserts

CARROT & CINNAMON CAKE
Cream cheese frosting,
carrot & ginger sorbet - £8.50

CHRISTMAS PUDDING
Brandy butter & redcurrant purée - £7.50

BLACK FOREST PARFAIT
Sweet pickled blackberries,
chocolate crumb - £8.50

SELECTION OF CHEESE
Ale chutney, pickled celery - £9.50

All dishes are prepared in a kitchen where all 14 allergens are present. We can adapt dishes to suit allergies, however cannot guarantee traces of allergens will not be present.

Please note some of our vegetarian (V) dishes can be adapted for a vegan (VE) diet. Some dishes can also be adapted to suit a gluten free diet. Please ask a staff member for details.



LARDER

ALL FLAVOUR. NO POMP*.