



## FESTIVE MENU

Served 12.00–2.00pm [Mon-Sat] / 5.30pm-8.00pm [Mon-Thurs] / 6pm-8.30pm [Fri & Sat]

2 courses 39.95 / 3 courses 44.95

Including warm ciabatta, Netherend Farm butter, cold pressed rapeseed oil and dukkah  
Café du Monde coffee or Eilles loose-leaf teas & mini mince pies

### STARTERS



Roasted Celeriac Soup v  
horseradish cream, celeriac crisps, parsley

Salmon Gravavlax  
pickled cucumber, crème fraîche

Pheasant and Pistachio Terrine  
piccalilli, toasted sourdough



### MAINS

Roast Turkey Breast  
sage stuffing, bacon-wrapped chipolatas, roast potatoes, honey-glazed parsnips,  
Brussels sprouts, crushed swede and carrot,  
cranberry sauce, bread sauce, turkey jus

Pan-fried Sea Bass Fillet  
hispi cabbage, kale, new potatoes, smoked salmon,  
dill and Prosecco

Wild Mushroom and Spinach Wellington v  
truffle sauce



### DESSERTS

Dunn's Bakery Christmas Pudding  
whisky sauce and redcurrants

Valrhona Caramelia Chocolate Cheesecake  
Maldon sea salt, cherry compote and popping candy

Baron Bigod Brie-style Cheese  
[UK Champion 2023-24]  
chill jam, crackers



## WINTER MENU

Including warm ciabatta, Netherend Farm butter, cold pressed rapeseed oil and dukkah



### STARTERS

Spiced Butternut Squash Soup toasted pumpkin seeds, coriander 8.50	Pheasant and Pistachio Terrine piccalilli, toasted sourdough 9.75
King Prawn and Crayfish Cocktail baby gem lettuce, cocktail sauce 11.50	Wild Mushroom Tortellini parsley and garlic butter, Parmesan 10.00
Scottish Smoked Salmon crème fraîche, lemon, caperberries, rye bread 10.50	Grilled Gem Lettuce <b>VE</b> roasted baby beets, toasted hazelnuts, mint dressing 8.50



### MARKET MENU

3 Courses 31.00 / 2 Courses 26.00

Including warm ciabatta, Netherend Farm butter, cold pressed rapeseed oil and dukkah

Salmon Gravadlax pickled cucumber, crème fraîche	Corn-fed Chicken Ballotine parmentier potatoes, greens, tarragon sauce	Affogato with splash of Amaretto
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### ALLERGENS

**V** Vegetarian - **VE** Vegan

Please ask your waiter if you would like full allergen information

### SERVICE CHARGE

For tables of 6 and over, a service charge of 12.5% will be added. For all other tables, gratuities are at your discretion. Please note that our staff keep any gratuities generously given – thank you.



## MAINS

### Grilled Cornish Sole

saffron potatoes, samphire, caper butter

27.00

### Monkfish Keralan Curry

basmati rice, toasted coconut, green chutney, paratha flatbread

24.00

### West Country Lamb Slow-cooked Shoulder Shepherd's Pie

grilled cutlet, red cabbage, red currant sauce

29.00

### Wild Mushroom and Spinach Wellington VE

greens, truffle sauce

20.00



## FROM THE GRILL

Fillet Steak 7oz

39.50

Sirloin Steak 9oz

33.50

Calves Liver

creamy mash, pancetta,

onion gravy

21.00

Steaks served with

watercress and fennel salad, slow roasted tomato and rosemary skin on fries

- Choose from red wine and shallot, béarnaise or peppercorn sauce -



## SIDES

Delmonico potatoes 6.50

Rosemary skin-on fries 5.50

Creamed spinach, toasted pine nuts 5.50

Truffle mac and cheese 6.50

Tenderstem broccoli, chilli and sesame 5.50

Green salad, vinaigrette 5.00



## SAUCES

Sauces: We are pleased to offer the following sauces included within your menu price – please ask your waiter:

Tomato ketchup, Bloody Mary ketchup, Korean spiced tomato sauce, Sriracha hot sauce, Chilli sauce,

Mayonnaise, Dijon wholegrain mustard, English mustard, Horseradish, Tabasco, Tartare sauce,

HP brown sauce, Mint sauce, Cranberry jelly

## DESSERTS

Dunn's Bakery Christmas Pudding  
whisky sauce, redcurrants  
9.00

Chocolate Ganache Tart  
lime creme fraîche  
9.00

Poached Pear  
cinnamon biscuit, Jude's vanilla ice cream,  
caramel sauce  
9.00

Winter Fruit Pavlova  
Chantilly cream, blackberry sauce  
9.00

Jude's Ice Creams and Sorbets [3 scoops]

Vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted Caramel

Sorbets: Mango, Lemon, Raspberry

8.50



## CHEESE

Served with olive bread, fig and apple chutney

13.00

Rachel v

*Semi-hard goats' cheese,  
sweet and nutty flavour.*

Lancashire Bomb Extra Mature Cheddar

*Loved for its immense depth of flavour  
and smooth creamy texture.*

Barkham Blue

*A rich blue taste, smooth buttery texture with a melt in  
the mouth flavour.*

Baron Bigod

*The UK's only traditional raw milk  
Brie-de-Meaux style cheese and the UK national  
champion.*

- Cheese is best served at room temperature, please allow 30 minutes or order earlier -



## HOT BEVERAGES

Served with Mini Mince Pies

5.75

Café du Monde [Kenyan AA Grade]

Cafetière or Decaffeinated Cafetière, Café Latte, Cappuccino, Americano,  
Double Espresso, Macchiato, Café Mocha

Eilles Loose-leaf Teas

English Breakfast, Decaffeinated English Breakfast, Earl Grey, Assam, Darjeeling, Silver Needle, Green Jasmine Blossom,  
Camomile, Peppermint, Ginger and Lemon, Fruity Berries, Green Sencha

Belgian Hot Chocolate



## SUNDAY LUNCH

Try our separate Sunday Lunch Menu served between 12.00 noon-2.30pm & 5.30pm-8.00pm

## DINNER INCLUSIVE

For those staying on a package inclusive of dinner, a £35.00 allocation is deducted from your final bill.