



Festive Set Menu

2 courses £32 / 3 courses £40

Tuesday 5pm-9pm / Thursday 12pm-2pm & 5pm-9pm

Friday - Saturday 12pm-2pm & 5pm-6pm

We hand pick and forage our ingredients where possible, and all our suppliers have been carefully selected based on quality and sustainability of their produce.

Pink lane sourdough, selection of butters 5

Pink lane focaccia, mixed olives, extra virgin olive oil 6

Padron peppers, smoked salt, pepper, lemon 6

Starters

Smoked haddock and salmon fish cake, dill fish cream

Burrata, bitter leafs, orange

Roasted celeriac soup, charred brussel sprouts, pomegranate

Poached chalk stream trout, pumpkin & vanilla, pickled kohlrabi,
vinaigrette

Mains

Slow braised Ox cheeks, white truffle mash, crispy onion, red wine

Pearl barley risotto, Jerusalem artichoke, sage

Yorkshire turkey roulade, chestnut, cranberry, tarragon and turkey gravy

Stone bass, charred greens, Buston farm potatoes, curried mussels

Desserts

Christmas pudding, brandy sauce

Dark chocolate and orange tart, Chantilly cream

Three British cheeses, local honey, grapes, celery, apples and crackers

Please let us know if you have allergies or dietary needs so we can make suitable suggestions.

A discretionary service charge of 10% will be added to your bill.