



MENU

From 27th December 2025 – 2nd January 2026

Served 12.00–2.00pm [Mon-Sat] / 5.30pm-8.00pm [Mon-Thurs] / 6pm-8.30pm [Fri & Sat]
[Excluding New Year's Eve and New Year's Day]

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

STARTERS

Leek and Potato Soup v
chive cream, crispy shallots
9.00

Scottish Smoked Salmon
pickled cucumber, crème fraîche
12.00

King Prawn and Crayfish Cocktail
baby gem lettuce, cocktail sauce
12.50

Wild Boar Terrine
piccalilli, toasted sourdough
9.00

Spiced Hummus
heritage beetroot, dukkah, chilli and herb oil
10.00



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

ALLERGENS

v Vegetarian - VE Vegan

Please ask your waiter if you would like full allergen information

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
24.00

Torbay Sole
caper butter, samphire, new potatoes
29.00

Pan-fried Sea Bass Fillet
hispi cabbage, kale, crushed new potatoes,
dill and Prosecco sauce
23.00

Venison Steak
potato purée, wild mushroom, juniper sauce
27.00

Wild Mushroom and Celeriac Wellington **VE**
truffle sauce
22.00



FROM THE GRILL

28-Day Dry-Aged Fillet Steak 7oz
40.50

28-Day Dry-Aged Sirloin Steak 9oz
34.50

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

New Potatoes
mint butter
6.80
Rosemary Skin-on Fries
5.80
Delmonico Potatoes
cheese diced potato gratin
5.50

Garlic and Herb Brussels Sprouts
5.80
Creamed Spinach
toasted pine nuts
5.80
Green Salad
mixed leaves, fennel, cucumber red onion,
Honey and mustard dressing
5.30

DESSERTS

Dunn's Bakery Christmas Pudding
whisky sauce and redcurrants
9.75

Valrhona Chocolate Mousse
cherry compote, crème anglaise, popping candy
9.50

Lemon Pannacotta
homegrown plum and fig compote, sesame wafer
9.50

MINI DESSERTS

Chocolate Brownie
chocolate sauce
5.50

Glazed Fruit Tart
Chantilly cream
5.50

Affogato
Jude's salted caramel ice cream
with espresso coffee
6.00

Jude's Ice Creams and Sorbets
with chocolate wafer biscuit
Vanilla, Double chocolate, Honeycomb, Strawberry, Coffee, Salted Caramel

Sorbets: Mango, Lemon, Raspberry
3.75 per scoop



CHEESE

Served with fig, apple and ale chutney, crackers, grapes and celery
6.00 per cheese

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

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



HOT BEVERAGES

Served with Mini Mince Pies
5.95

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 5.95

Matcha Latte 6.50



WINES

		175ml	250ml
115	Pinot Grigio Villa Elsa 2021, Italy	£10.10	£13.70
119	Pulenta Estate XIV Pinot Gris 2022, Argentina	£11.10	£15.25
122	Last Stand Chardonnay 2023, Australia	£8.70	£11.85
124	Honu Sauvignon Blanc, Marlborough 2023, New Zealand	£10.60	£14.75
126	Post Tree Chenin Blanc 2023, South Africa	£9.55	£13.10
		175ml	250ml
204	Château Freybernat 2020, Bordeaux, France	£10.80	£15.00
217	Casa Sant Orsola, Chianti 2021, Italy	£10.30	£13.95
221	Ontañón Rioja, Crianza 2020, Spain	£10.30	£13.95
223	Benjamin, Malbec Mendoza 2023, Argentina	£11.10	£15.55
231	Hoopenberg Merlot 2020, South Africa	£10.10	£13.70

- The above is a selection, please ask to see our full list of wines by the bottle -



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.

SUNDAY LUNCH

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

DINNER INCLUSIVE

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