

DECEMBER MENU

2026

SNACKS

ARTISAN BREAD & HOUSE OLIVES DIPPING OIL 8 SALTED COCKLE POP CORN 8 DEEPFRIED WHITEBAIT 8

SMALL PLATES

CELERIAC & STILTON SOUP 9

Candid Walnuts . Crusty Bread

SMOKED FISH PATE 13

Melba Toast . Pickled Fennel . Caper Berries

GRILLED KING PRAWNS 15

Garlic Butter . Lemon . Smoked Paprika . Crusty Bread

HAM HOCK & PARSLEY TERRINE 13

Piccalilli . Crusty Bread

TEMPURA FRIED SQUID 14

Wasabi Mayonnaise . Chilli Dipping Sauce . Salmon Roe

MAIN PLATES

ROAST SKATE WING 32

Brown Shrimp Butter . Capers . Sea Salted Chips

TRADITIONAL ROAST TURKEY 24

Parsnip Puree . Roasties . Fried Brussel Sprouts & Bacon . Roast Carrot . Chestnut Stuffing . Pan Gravy

10oz FLAT IRON STEAK 29

Peppercorn Brandy Sauce . Rosemary Chips

BEETROOT RISOTTO 19

Whipped Goats Cheese . Beetroot Crisps . Rocket Oil

BEER BATTERED FISH 21

Curry Sauce . Crushed Peas . Sea Salted Chips

KING SCALLOPS 36

Nori & Peanut Butter Beurre Blanc . Wasabi Mash . Pickled Samphire

PUDDINGS

PLUM PUDDING 9

Fresh Custard

SPICED ORANGE & SHERRY SYLLABUB 9

Ginger Biscuit

BLACK FOREST BROWNIE 10

Boozy Cherries . Vanilla Ice Cream

AFFOGATO 7

Vanilla Ice Cream . Espresso Shot . Almond Biscuit

BARON BIGOD 15

Pickled Walnut Ketchup . Artisan Crackers . Grape Chutney

PRE ORDERS REQUIRED FOR TABLES OF 8 & ABOVE

PLEASE NOTE A 10% SERVICE CHARGE WILL BE ADDED TO TABLES OF 10 OR MORE
DISHES MAY CONTAIN NUTS SOY & GLUTEN PLEASE INFORM A MEMBER OF STAFF
OF ANY ALLERGIES OR DIETARY REQUIREMENTS
SOME DISHES & PRICES MAY CHANGE WITHOUT NOTICE DUE TO AVAILABILITY