

# FESTIVE



**2 courses £25.95 | 3 courses £29.95**

## STARTERS

- White onion & rosemary soup with a cheese straw 🌱
- Gin cured salmon, pickled vegetables, mustard & dill 🌱
- Chicken liver parfait, plum chutney with toasted brioche
- Roast pumpkin with feta, pomegranate & dukkah 🌱 🌱

## MAINS

- Roast Hampshire turkey, roasties, pigs in blankets, chestnut stuffing, root veg, sprouts & gravy
- Festive burger - prime grilled short rib burger with sausage meat & chestnut stuffing, pigs in blankets, Cheddar cheese, burger relish & coleslaw with fries
- Fillet of cod, mussels, new potatoes, leeks, cream & kale 🌱
- Spinach, cauliflower & chestnut Wellington with root veg, sprouts & veg gravy ☺
- 8oz Bistro Rump, parsley & garlic butter, dauphinoise potatoes or chips & salad  
Upgrade to a Fillet +£7 or Ribeye +£4

**For that festive extra, add pigs in blankets to any meal for £3.95**

## DESSERTS

- Warm chocolate brownie, salted caramel ice cream & chocolate sauce 🌱
- Christmas pudding & brandy sauce
- Vanilla cheesecake with poached winter fruits
- British cheeses, crackers & grapes
- or add the cheeses as an extra course for +£3.95

**Upgrade to a glass of Champagne on arrival & a seasonal cocktail to finish +£16 per person**

🌱 Vegetarian   ☺ Vegan   🌱 Gluten Free







Available from 30th November until 24th December 2021

**All bookings require a non-refundable  
£5 deposit per head to secure the reservation.**

We also require a pre-order for all tables taking the festive menu 14 days prior to the booking date.

Please note that deposits are paid to secure your booking and are non-refundable for any members of your party who do not attend your planned booking. Please be mindful of this when making your reservation.

Our food and drink are prepared in food areas where cross contamination may occur, please make us aware of any dietary requirements at time of booking and we will endeavour to offer you alternatives or amendments on the menu.

We are working with fresh food which is supplied to us within days or hours of your meal, due to current supply disruptions, we may have to substitute items to bring you the freshest produce in December.

We will do our very best to seat everyone in larger parties together, although due to the design of our restaurants, this may not always be possible.

