



CHRISTMAS FAYRE

1st December to 1st January

STARTERS

CELERIAC & APPLE SOUP

roasted chestnuts,
seeded sourdough roll

£8.45 (gf*,v)

SLOW COOKED PORK BELLY

crispy crackling,
black pudding, spiced
apple puree, celeriac
remoulade, sage crisps

£10.95 (gf*)

CAMEMBERT & TRUFFLE CROQUETTES

port & red wine gel,
shimeji mushroom,
pickled walnut, shaved
winter truffle

£10.95 (v)

LAKES DISTILLERY VODKA & BEETROOT SALMON GRAVLAX

lemon & chive ricotta,
pickled cucumber, baby
capers, sea salt crostini

£10.95 (gf*)

MAINS

FREE RANGE ROAST TURKEY

duck fat roast potatoes,
mashed potato, pigs in
blankets, honey roast
carrots & parsnips,
sage & onion stuffing,
brussels sprouts,
cranberry sauce, turkey
gravy

£23.95 (gf*)

PAN FRIED FILLET OF COD

dauphinoise potato,
buttered greens, red
pepper gel, roquito
peppers, romesco sauce,
dill

£27.95 (gf)

SLOW & LOW BRAISED OX CHEEKS

horseradish mashed
potato, honey roasted
chantenay carrots,
king oyster mushroom,
tarragon, red wine jus,
root vegetable crisps

£26.95 (gf)

PISTACHIO & CRANBERRY NUT ROAST

roast potatoes, mashed
potato, honey roast
carrots & parsnips,
chestnut & apricot
stuffing, brussels
sprouts, cranberry
sauce, veggie gravy

£20.95 (gf, v, ve*)

DESSERTS

CHRISTMAS PUDDING

brandy sauce, red
currants, mince pie ice-
cream

£9.95 (v)

BELGIAN CHOCOLATE & COINTREAU DELICE

roasted hazelnuts, orange
coulis, blood orange
sorbet, coco tuille

£9.95 (gf*,v)

BRAITHWAITE GINGERBREAD CHEESECAKE

ginger crumb, stem
ginger ice-cream, honey
tuille

£9.95 (v)

SELECTION OF CHEESE & BISCUITS

artisan crackers,
celery, grapes, chutney

£12.95 (gf*)



gf = gluten free, gf* = gluten free option available
v = vegetarian, ve* = vegan option available

This menu is subject to change depending on market availability.
Please notify a member of staff or any food allergies or intolerances when making your booking.