

Festive Social Menu

Available for parties of 6 or more from Friday 20th November to Wednesday 30th December.

Perfect for a relaxed meal with colleagues or friends, our Festive Social Menu is designed for easy, informal dining, with a selection of seasonal small plates served as they are ready.

Perfect for sharing, although you certainly don't have to, the menu lets everyone choose their favourites and enjoy a more relaxed festive celebration.



Festive Social Menu

Focaccia, 2 Plates + 1 Side £24.00

Focaccia, 3 Plates + 1 Side £30.00

Add a Dessert for £7.50

On Arrival

Charred rosemary focaccia, balsamic & olive oil (ve)

Additional Snacks

Gordal olives, orange & fennel (ve) £6.00

Pigs in blankets, maple & wholegrain mustard glaze £8.00

From the Sea

Crispy whitebait, lemon mayonaise & sea salt

Beetroot cured salmon, dill crème fraîche, pickled cucumber & rye

From the Land

Turkey & stuffing bon bons, cranberry sauce

Crispy chicken thigh, sage gravy mayonaise

Chicken liver parfait, mulled wine gel & sourdough croute

Slow-cooked short rib, mulled wine braised onion, beetroot ketchup +£10.00

From the Garden

Roast carrots, whipped 'feta', dukkah, chilli & maple (ve) (v)

Wild mushroom arancini, parmesan & truffle (v)

Beetroot, blood orange, goats' cheese & toasted seeds (v)

Sides

Roast potatoes, rosemary & sea salt (ve)

Salt & pepper fries (ve)

Triple cooked chips (ve)

Cauliflower cheese, smoked cheddar crumb (v)

Braised red cabbage, apple & winter spices (ve)

Dessert

Sticky toffee pudding, brandy cream (v)

Mulled wine poached pear, mascarpone & spices (v)

Christmas pudding, brandy sauce & orange marmalade (ve)

Drinks Package

10 bottles of beer (Asahi, Peroni GF or Budvar) £60.00

5 bottles of house wine £115.00

4 bottles of prosecco £125.00