

FESTIVE DINNER MENU

Nibbles

Marinated Olives	£4
Trio of Breads, Sea Salt Butter	£4
French Rosemary Almonds	£4

Starters

Ham Hock & Mustard Terrine Watercress, Apple Chutney	£8.95	Provençal Tomato Soup V Toasted Pistou Baguette	£8.45
Marinated Fried Halloumi V Warmed Quinoa & Roasted Vegetable Salad	£8.45	Smoked Mackerel Croquettes Horseradish Crème Fraiche, Lemon, Capers	£8.45
Crispy Whitebait Leaf Salad, Lemon, Aioli	£8.95		

Main Courses

8oz Sirloin Steak French Fries, Confit Cherry Tomatoes, Portobello Mushroom, Watercress Café De Paris Butter or Garlic Butter <i>Add Peppercorn Sauce instead of butter £4</i>	£26.95	Six Hour Braised Daube of Beef Pommes Puree, Celery, Carrots	£16.75
Fillet of Seabass Potato & Fennel Gratin, Prawn Velouté	£18	Spiced Butternut Squash & Haricot Blanc Cassoulet V Pommes Almondine	£16.75
Honey & Thyme Roasted Turkey Breast “Pigs in Blankets”, Chestnut Stuffing, Roast Potatoes & Rich Roast Gravy. Served with Seasonal Vegetables	£18	Cod à la Bordelaise Minted New Potatoes, Tender Stem Broccoli	£16.75

Sides

Winter Spiced Braised Red Cabbage	£4.00	Sea Salted Fries	£4.50
Roasted Root Vegetables	£4.50	Roast Potatoes	£4.50
Soda Bread Roll & Butter	£1.35	Sautéed Sprouts, Garlic & Bacon	£4.50

Desserts

Affogato Latte Ice Cream, Amaretti Biscuit, Espresso & Amaretto	£7.95	Glazed Orange & Passionfruit Tart Orange Candy & Clotted Cream	£7.95
French Cheeseboard Brie de Meaux, Comte, Reblochon, Blue D’Auvergne, French Gruyere		White Chocolate & Honeycomb Cheesecake Spiced Berry Coulis	£7.95
Select 3 cheeses 5 cheese option	£10.95 £14.95	Christmas Pudding Brandy Sauce & Redcurrants	£7.95
Taylor’s First Estate Reserve (50ml)	£4.75	Ice Cream & Sorbet Vanilla / Chocolate / Rum & Raisin Ice Cream or Mango / Raspberry / Lemon Sorbet (3 Scoops)	£7.95
Taylor’s 10 year old Tawny	£6.50		
Taylor’s Quinta de Vargellas	£6.50		

A discretionary 10% service charge will be added to your bill. All gratuities go to our staff.

Food Allergy Disclaimer: Our kitchen is NOT an allergy-free kitchen. While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously. We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions.

If you have any food allergies or food intolerances, please ask a member of waiting staff about the ingredients in meals before placing your order.

Dishes may contain nut/nut derivatives. Fish dishes may contain bones.