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December 2025

Chicken liver parfait, *pickled blackberries, brown butter crumb, rye tuilles* / 12

Coronation cauliflower fritters, *masala ketchup, pink onions* / 9

Salmon & haddock fishcakes, *red cabbage & fennel kraut, horseradish crème, watercress* / 11

Apple, parsnip and potato soup, *walnuts, feta* / 8

Whipped goats cheese mille-feuille, *beetroot & balsamic onion relish, rocket, hazelnuts* / 10

Roast turkey, *roast potatoes, pigs-in-blankets, carrots, sprouts, cranberry relish, chestnut gravy* / 23

Mushroom wellington, *crushed treacle roast celeriac, cavolo nero, porcini cream sauce* / 20

Beef & ale suet pudding, *mashed swede & potato, braised red cabbage, broccoli, red wine gravy* / 25

Pan roast seabass fillet, *squash, potato & kale bubble and squeak, prawn bisque, crispy leeks* / 26

Lamb tagine, *middle-eastern lamb stew, couscous tabbouleh, minted labneh, toasted pistachios* / 24

Christmas pudding, *rum sauce, milk ice cream* / 11

Sea salt chocolate delice, *chestnut cream, sour cherries, port caramel* / 12

Baileys Crème Brulée, *espresso cream, walnut biscotti* / 11

Mulled pear & honey pavlova, *vanilla mascarpone, blackberries, hazelnuts* / 9

Selection of local cheese, *cracker, celery, apple* / 12

Please inform us of any dietary requirements before placing your order.