



CHRISTMAS MENU 2024

blue cheese, walnut and pear souffle, plum & apple chutney

Crab timbale, celeriac remoulade & toasted bloomer

pork & apricot terrine, fig & bacon jam, dressed baby leaves

spiced lentil & tomato soup, toasted bloomer (vn)

TURKEY ROULADE

pork & cranberry stuffing, fondant potatoes, brussels sprouts,
chantenay carrots, braised red cabbage and red wine jus
(vegan option, no turkey, nut roast instead) (vn)

ROAST SALMON WELLINGTON

savoy cabbage, garlic wild mushrooms, chive cream sauce

SIRLOIN STEAK BURGER

with melted applewood cheddar, caramelised onions, truffle fries & dill pickle

GOATS CHEESE, FIG & GLAZED PECAN SALAD

roasted beets, orange segments, honey-dijon dressing

sticky toffee & ginger pudding, brandy-toffee sauce, vanilla ice cream

dark chocolate orange ganache

trio of sorbets, mango, lemon, raspberry

Joe's cheeseboard with apple & plum chutney, highland oatcakes

TWO COURSES £25

THREE COURSES £35

discretionary service @ 12.5% is added to all bills
deposit £10pp required at the time of booking