

SET MENU

Two course option from £20
Three course option from £25



CHRISTMAS

"Best Contemporary British Pub 2019"
Hertfordshire LUX Life Magazine

Mulled wine on arrival | Mince pies to end on



King prawn cocktail
Paprika · seafood dressing

Carrot & ginger soup **VG**
Toasted almond · petit pain

Hog roast, sage & onion rilette (£2 supplement)
Toasted sourdough

Kiln roasted salmon, gin & tonic parfait (£2 supplement)
Cucumber · dill

Baked mini camembert & honey **V**
Cranberry · sourdough



Roast turkey breast w/ stuffing
Rosemary & garlic roast potato · pig in blanket · honey & coriander seed carrots · brussels sprouts · gravy

Roast loin of venison (£5 supplement)
Hand-cut chips · braised spiced red cabbage · creamy mushrooms

Sweet potato, chestnut & apricot loaf **V(G)**
Brussel sprouts · honey & coriander seed carrots · gravy

Duck a l'orange
Hassle back potato · honey & coriander seed carrots · green cabbage · gravy

Chestnut stuffed mushroom **VG**
Hand-cut chips · braised spiced red cabbage · broccoli

Pan fried salmon fillet
New potatoes · minted peas · hollandaise sauce

Sides

Roasted potatoes 3.00 · Winter vegetables 3.00 · Sprouts w/bacon or chestnuts 2.00
Pig in blanket 2.00 · Side salad 2.00 · Bread & butter 2.00 · sage & onion stuffing 1.00



Black forest gateau

Traditional Christmas pudding & brandy butter

Sherry trifle

Warm Chocolate gingerbread brownie **VG**

Chocolate yule log

British cheeseboard, crackers, chutney & fruit (£4.50 supplement)

*Some dishes contain nuts. V: Vegetarian VG: vegan V(G): can be prepared vegan by request
Please ask a member of staff before you order if you have any food allergies or intolerances.*

Tuesday: 5pm - 9pm | Wednesday - Saturday: 12pm - 2.30pm & 5pm - 9pm | Sunday: 12pm - 4.30pm
12.5% optional service charge will be added to your bill on tables of +4