



CHRISTMAS 2026

PRE-BOOKING REQUIRED

We are open throughout the festive period, but closed on Christmas Day

2 COURSES £32 | 3 COURSES £36

STARTERS

King Prawn & Kentish Chorizo (GFA) garlic butter, smoked paprika, sourdough
Smoked Mackerel Scotch Egg watercress, mustard mayonnaise, pickled cucumber
Duck Rillettes (GFA) cherry & port chutney, toasted sourdough, pickled walnuts
Roast Beetroot & Whipped Tahini (VG/GF) orange, hazelnut, rocket, balsamic dressing

MAINS

Roast Turkey Breast & Confit Leg sage & onion stuffing, bread sauce, pigs in blankets, all the trimmings
Slow-Roasted Kentish Beef Short Rib +£4 (GF) horseradish mash, roasted roots, crispy onions, red wine jus
Roast Cod Loin (GF) crushed potatoes, braised leeks, roasted cauliflower, caper & brown butter sauce
Wild Mushroom & Chestnut Pithivier (VG) roast potatoes, winter vegetables, cranberry & thyme jus

PUDDINGS

Warm Chocolate & Ginger Tart orange crème fraîche, chocolate sauce
Spiced Christmas Pudding brandy sauce, vanilla ice cream
Spiced Apple & Cranberry Crumble (VG/GF) oat & almond crumble, vegan vanilla ice cream

Tea or coffee & a mince pie £4



While we cannot guarantee that any of our dishes are free from food allergens we take food allergy safety seriously.

If you have specific questions about our menu, ingredients and/or cross-contact prevention practices please speak with a manager. We cannot always accommodate a dietary restriction, but we do our very best to help you make informed ordering decisions.

VG = Vegan GF = Gluten Free GFA = Gluten Free Available

A 10% discretionary service charge will be added to all tables. Deposit of £10 per head required to confirm your booking



CHRISTMAS 2026

CHRISTMAS PARTIES, YOUR WAY

Private and semi-private spaces for **up to 30 seated or 90+ standing guests.**

Choose from **Christmas menus, sharing boards and canapés**, or let us create something bespoke for your event.

Add **arrival drinks, wine pairings, late-night snacks and live music.**

Speak to our team to start planning your perfect Christmas party.



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