



CHRISTMAS SET MENU 2026

2/3 COURSE MENU £48.00 / £56.00

STARTERS

Pork shoulder terrine, wholegrain mustard mayo, dill pickle

Roasted chestnut mushroom soup, sage (Vg)

Bitter leaf salad, apple, roasted chestnuts, long Clawson stilton (Ve)

Royal Oak Prawn Cocktail, Marie rose, cucumber, sourdough croutons

MAINS

Bronze Turkey breast, pig in a blanket, roast potatoes, parsnip, brussels sprouts, red cabbage, gravy & cranberry sauce

Bean & root vegetable Wellington, winter squash, roast potatoes, parsnip, brussels sprouts, red cabbage & gravy

Baked sea trout, artichoke risotto, capers & dill

Sirloin steak, peppercorn sauce, watercress and onion salad, skinny fries

**Steak only served medium rare or well done*

(£12.00 supplement)

SIDES

Roast Potatoes £6.00

Roasted hispi cabbage and sprouts £6.00

Honey roasted carrots £6.00

Mini pigs in blankets £7.00

DESSERTS

Sticky toffee pudding, vanilla ice cream (Ve)

Dark chocolate mousse, spiced cherries (Vg)

Mulled wine pear tart Fin, Chantilly cream (Vg)

British cheese selection, crackers, honey, quince jelly and plum chutney - *£5 supplement*

(wensleydale and cranberries, Brie, long clawson stilton)

(Ve) Vegetarian (Vg) Vegan (Gf) Gluten free

Please inform us when placing your order if you have any food allergies/intolerance. A discretionary 10% service charge is included in the bill.