CELEBRATE WITH US OUR

18th – 21st November 2026

SPECIAL MENU, WINE TASTING & LIVE MUSIC (LUNCHTIME ONLY)

2 COURSES: £35 3 COURSES: £39

A Discretionary 10% Service Charge will be added to your Bill

including 2 glasses (125ml) of Wine

STARTERS

Seared Scallops with Carrot Puree, Herb Butter & Crispy Parma Ham

Wild Mushrooms, Red Pepper & Pea Risotto

Melon, Parma Ham & Buffalo Mozzarella Salad with Honey Mustard Dressing

MAINS

Herb-crusted Saddle of Lamb with Peas, Shallots, Bacon and Madeira Sauce

Roasted Duck Breast with Butternut Squash and a Port & Plum Sauce

Pancetta-wrapped Monkfish Tail with Spinach and Saffron Cream Sauce

PLEASE CHOOSE FROM OUR MAIN MENU ANY OF OUR VEGAN OR VEGETARIAN DISHES

DESSERTS

Blackberry & Mascarpone Tart

Mini Apple & Pecan Nut Chausson with Honeycomb Ice Cream (N)

Plum Pavlova (GF)

Cheese Unlimited on the Patio £8 Supplement

(S) = Spicy (N) = Nuts (V) = Vegetarian (GF) = Gluten Free (DF) = Dairy Free

ALLERGENS - IF YOU HAVE ANY ALLERGIES OR INTOLERANCES PLEASE LET YOUR SERVER KNOW

All our dishes are prepared in our kitchen where **celery**, **cereals containing gluten** (such as barley and oats), **crustaceans** (such as prawns, crabs and lobsters), **eggs**, **fish**, **lupin**, **milk**, **molluscs** (such as mussels and oysters), **mustard**, **peanuts**, **sesame**, **soybeans**, **sulphur dioxide and sulphites** (if they are at a concentration of more than ten parts per million) and **tree nuts** (such as almonds, hazelnuts, walnuts, Brazil nuts, cashews, pecans, pistachios and macadamia nuts) are commonly used, so we cannot guarantee our dishes will be free of traces of these products.