

Pre-Show Set Menu

One Course **£25.00** ● Two Courses **£34.50** ● Three Courses **£43.50**

Starters

Celeriac Velouté

Roasted Hazelnuts, Truffle Oil

Allergens: **Nuts, (Hazelnuts)**

*Suitable for Vegans | Gluten Free**

Cold Smoked Salmon

Horseradish Cream,
Pickled Cucumber, Dill, Herb Oil

Allergens: **Fish, Milk,**

Mustard, Sulphites

*Gluten Free**

Pâté en Croûte

Green Pistachio,
Festive Chutney, Apple Jelly

Allergens: **Gluten, Nuts, (Pistachio),**

Sulphites

Caramelised Sprouts

Cauliflower Purée, Crispy Kale
Fresh Pomegranate, Pine Nut Salsa

Allergens: **Nuts, (Pine Nuts), Sulphites**

*Suitable for Vegans | Gluten Free**

**Whilst due care is taken, please note we
do prepare **gluten** in the same kitchen*

Main Courses

Roasted Sirloin of Beef

Creamy Mash, Muscovado Carrot,
Cavolo Nero, Mustard Jus

Allergens: **Celery, Mustard, Sulphites**

*Gluten Free**

Roast Turkey Breast

Fondant Potato,
Bacon Wrapped Chipolata,
Carrot Purée, Roast Parsnip,
Winter Greens, Cranberry Jus

Allergens: **Gluten, Milk, Sulphites**

Grilled Seabass

Roasted New Potatoes,
Lobster Velouté, Dill Oil,
Buttered Samphire

Allergens: **Fish, Milk, Crustaceans,**

Molluscs, Sulphites

*Gluten Free**

Pumpkin Raviolo

Sage & Onion Cream Sauce,
Toasted Pumpkin Seeds,
Old Winchester, Crispy Kale

Allergens: **Gluten, Milk, Eggs, Sulphites**

Suitable for Vegetarians |

Vegan Version Available

Desserts

Chocolate Torte

Blistered Cherries, Crème Fraîche,
Toasted Almonds, Chocolate Tuile

Allergens: **Milk, Eggs,**
Nuts, (Almonds), Soya

*Gluten Free**

Cambridge Cream

Brandy Snap Caramel,
Clementine Sorbet,
Cinnamon Sugar

Allergens: **Milk, Sulphites**

*Gluten Free**

Christmas Pudding

Brandy Cream,
Vanilla Ice Cream

Allergens: **Gluten, Milk, Sulphites**

Vegan Version Available

Local Cheeses

A Selection of Cheeses,
Artisan Biscuits, Seasonal Chutney

Allergens: **Gluten, Milk, Mustard,**
Sesame Seeds, Sulphites, Nuts

Suitable for Vegetarians

Gluten Free Biscuits Available

£4.50 Supplement

**We design our Set Menu
to be substantial
enough as it is, but if
you fancy a little extra...**

**Rosemary Focaccia with
Flavoured Butter
£6.80**

Allergens: **Gluten, Milk**
Suitable for Vegetarians

**Flatbreads with
Festive Hummus £6.80**

Allergens: **Gluten,**
Sesame Seeds
Suitable for Vegetarians

Marinated Olives £6.00

Allergens: **Sulphites**
Suitable for Vegans

Seasonal Greens £6.00

Allergens: **Milk**
Suitable for Vegetarians

Rustic Fries £6.00

Allergens: **May Contain Gluten**
Suitable for Vegetarians

A discretionary 12% service charge will be added to your bill, which is distributed amongst all staff working today, including the kitchen and back of house team.

We are a cashless business and therefore accept card payments only. **Starter or Dessert alone priced at £10.50** Menus change seasonally and items are subject to availability.

White Wine

Patterson's Chardonnay, Australia

175ml £ 7.75 | 250ml £10.15 | Bottle £30.00

Trebbiano/Pinot Grigio Bella Modella, Italy

175ml £8.15 | 250ml £11.00 | Bottle £31.50

Santa Lucia Sauvignon Blanc, Chile

175ml £9.00 | 250ml £11.50 | Bottle £32.50

Lobster Reef Sauvignon Blanc, New Zealand

175ml £11.00 | 250ml £14.00 | Bottle £41.00

Vila Nova Vinho Verde, Portugal | Bottle £36.00

Picpoul de Pinet Prestige, France | Bottle £38.00

Alain Gueneau, Sancerre La Guiberte, France | Bottle £47.00

Chablis Domaine Daniel Séguinot, France | Bottle £49.00

Pouilly-Fuissé Les Vieux Murs Loron et Fils | Bottle £70.00

Red Wine

Cal y Canto Red Blend, Spain

175ml £7.75 | 250ml £10.15 | Bottle £30.00

Cette Nuit Merlot, France

175ml £8.30 | 250ml £11.50 | Bottle £33.00

La Trochita Malbec, Argentina

175ml £9.00 | 250ml £11.50 | Bottle £34.00

Calusari Pinot Noir, Romania | Bottle £38.00

Portal D'ouro Tinto, Portugal | Bottle £39.00

Lopez de Haro Gran Reserva Rioja, Spain | Bottle £46.00

Châteauneuf du Pape Vieux Chemin, France | Bottle £49.00

Luigi Scavino, Barolo Azelia, Italy | Bottle £75.00

Rosé

Cette Nuit Rosé, France

175ml £8.25 | 250ml £10.95 | Bottle £32.00

Piquepoul Rosé, France

175ml £ 9.45 | 250ml £12.50 | Bottle £36.00

Coolhurst Rosé, AOP Cotes de Provence, South of France

175ml £11.50 | 250ml £15.00 | Bottle £44.00

English Bubbles

Gusbourne Brut Reserve Sparkling, Kent

125ml £13.95 | Bottle £69.50

Gusbourne Sparkling Rosé, Kent 125ml £15.50 | Bottle £71.00

Gusbourne Blanc de Blancs, Kent | Bottle £72.00

Local Gin

Caper & Berry London Dry Gin | £6.35

Caper & Berry Peach and Raspberry Gin | £6.35

Tanqueray No.Ten | £6.25

Tanqueray 0% (Non- Alcoholic) | £5.80

Beer & Cider

Hepworth Blonde Lager 5.0% 500ml | £7.50

Peroni 5.1% 330ml | £6.40

Peroni Libera 0% 330ml | £6.00

Hepworth Pullman Ale 4.2% 500ml | £7.50

Hepworth Prospect IPA 4.5% 500ml | £7.50

Silly Moo Cider 4.8% 500ml | £8.00

In accordance with the weights and measures Act 1985, unless supplied pre-packaged, all of our Gin, Vodka, Whiskey, Rum are served in measures of 25ml or multiples thereof and our Sherry, Port, Vermouth and Fortified Wines in measures of 50ml or multiples thereof. All our Wines are available in 125ml measures upon request.

Spirits & Liquor

Caper & Berry Single Estate Vodka | £6.35

Caper & Berry Spiced Rum | £6.40

Glenfiddich 12 Year Single Malt | £9.00

Hibiki Suntory Harmony | £10.25

Hennessy Vs Cognac | £7.75

Disaronno Amaretto | £6.45

Pallini Limoncello | £6.50

St Germain | £6.75

Baileys Irish Cream | £6.45

Martini- Extra Dry, Rosso, Bianco | £6.40

Taylor's Port | £6.45

Gonzalez Byass Nectar Pedro Ximenez Sherry | £6.95

Soft Drinks

Fever-Tree Tonic / Slimline Tonic 200ml | £4.15

Fever-Tree Mediterranean Tonic | £4.15

Coca Cola / Diet 200ml | £3.90 / £3.75

Apple, Orange, Cranberry Juice 250ml | £3.65

South Downs Still / Sparkling Water 750ml | £5.00

Cordials – Lime, Blackcurrant, Orange 25ml | £0.90

Elderflower Cordial 25ml | £1.35

Elderflower Pressé 275ml | £4.45

Appletiser 275ml | £4.45

Hot Drinks

Espresso | £3.60

Americano | £3.85

A Selection of Teas | £3.50