

To Start

Sweet potato, chilli, coconut, coriander & lime soup with fresh bread (Ve)	(C,N,Su)
Warm salad of roasted radish, courgette & cannellini beans (Ve)	(C,So,Su)
Roasted beets, melting goats cheese, toasted walnuts, aged balsamic & micro herbs (v)	(M,Su,N)
King prawns with a Kedgeree style risotto	(C,M,Cr,F,Su)
Bang bang chicken salad	(C,S,So,P,N)

To Follow

Pan fried seabass, new potatoes & petits pois a la francaise	(M,F,Sp)
Beef, onion & stilton pie, puff pastry, buttered carrots & creamy mashed potato “3 little pigs”, cumberland sausage, pork & leek sausage, Lincolnshire sausage, mashed potato, caramelised red onion gravy, crispy sage & buttered greens	(C,G,E,M,So) (C,G,M,So)
Roasted breast of chicken, parsnip & potato dauphinoise, kale & parsnip crisps	(C,G,M,Su)
G&D beef burger, brioche bun, gruyere cheese, tomato, gherkin, little gem, mustard mayonnaise, crispy onions, rocket & skinny fries	(C,M,So,Su)
Early winter bowl, Jasmine rice, masala cashew nuts, brussel & raspberry vinegar slaw, garlic roasted cauliflower, carrot, caraway & cardamom, kale & a butternut, chili & coconut dressing Your choice of 4oz Chicken breast, Tofu (Ve), Halloumi (V) or (4oz Rump steak £2.45 supp.)	(C,G,E,M,So,Su)
8oz Rump Steak , served with roasted tomato & mushroom, skinny fries & your choice of rosemary & roasted garlic butter or peppercorn sauce (£5 supp)	(Sauce dependent)

To Finish

Chocolate brioche bread & butter pudding with chocolate custard	(G,E,M,Su)
Honey & walnut tart with honeycomb ice cream	(G,E,M,N,So,Su)
Sticky toffee pudding with toffee sauce & vanilla ice cream	(G,E,M,So)
Classic tiramisu	(E,M,So,Su)
A choice of 2 scoops of ice cream & freshly baked cookie Taywell Farm Vanilla, Chocolate, Pistachio, Honeycomb, Strawberry, Raspberry Ripple Vegan Vanilla, or sorbet of Blood orange, Mango or Raspberry	(Flavour dependent)
A selection of English cheese with fig chutney chutney, grapes, celery & cream crackers; Winterdale Shaw, Tunworth & Kentish Blue	(C,G,M,Mu,Sp)

Allergens Key: (C) Crustaceans & Molluscs (Cr) Egg (E) Fish (F) Lupin (L) Milk (M) Mustard (Mu) Peanut (P) Sesame (S) Soybean (So), Sulphur dioxide (Su) Sulphites (Sp) Tree nuts (N)

*Vegan, vegetarian & Children options available on request

Christmas Eve

2024

£34.95 for 3 course

£28.95 for 2 course

A deposit & pre order is required for all bookings

To Start

Sweet potato, chilli, coconut, coriander & lime soup with fresh bread (Ve) (C,N,Su)

Melon boat with orange sail (Ve)

Hummus & toast fingers (v) (G,S,Su)

To Follow

Breaded fish & skinny fries with green peas (G,E,M,F,Sp)

Pork & leek sausage, mashed potato, caramelised red onion gravy & buttered greens (C,G,E,M,S)

Roasted breast of chicken, parsnip & potato dauphinoise & kale (C,G,M,Su)

or
Roasted breast of chicken with greens & skinny fries (M,So,Su)

G&D beef burger, brioche bun, gruyere cheese, tomato, little gem, tomato ketchup, crispy onions, rocket & skinny fries (C,G,E,M,So,Su)

4oz Rump Steak ,carrots & skinny fries (£2.50 supp) (M)

Pea & mint Risotto (C,M,Su)

To Finish

Chocolate brioche bread & butter pudding with chocolate custard (G,E,M,Su)

Sticky toffee pudding with toffee sauce & vanilla ice cream (G,E,M,So,)

A scoop of ice cream & freshly baked cookie (G,E,M,So,Su)

Taywell Farm Vanilla, Chocolate, Pistachio, Honeycomb, Strawberry, Raspberry Ripple Vegan Vanilla, or sorbet of Blood orange, Mango or Raspberry

Allergens Key-

Celery (C) Gluten (G) Crustaceans & Molluscs (Cr) Egg (E) Fish (F) Lupin (L) Milk (M) Mustard (Mu) Peanut (P) Sesame (S) Soybean (So), Sulphur dioxide (Su) Sulphites (Sp) Tree nuts (N)

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Christmas Eve

Children's Menu

£14.95

2024