

BOXING DAY MENU

We believe in the power of community,
collaborating with local and independent
suppliers to source fresh, quality produce
for our menus.

please select one option for each course

SMALL PLATES

GIN-CURED SALMON, GERMAN POTATO SALAD,
CHARRED LEMON

LOBSTER ARANCINI, POMELO & WINTER TOMATO,
AGED PARMESAN

BUTTERNUT SQUASH VELOUTÉ, SLOW-COOKED
CLARENCE COURT HEN'S EGG

HAM HOCK & PEASE PUDDING,
PICCALILLI, TOASTS

TWICE-BAKED WINCHESTER CHEDDAR SOUFFLÉ,
LOCAL WATERCRESS, MUSTARD SAUCE **V**

MAIN PLATES

ROAST BRITISH SIRLOIN
ROAST WHITLEY MANOR PORK BELLY
ROAST CORN-FED CHICKEN

BEEF RIB BURGER, TOASTED BRIOCHE,
RACLETTE CHEESE, ONION, LETTUCE, TOMATO,
STREAKY BACON, SIGNATURE BURGER SAUCE

SALT-BAKED CELERIAC & MUSHROOM
WELLINGTON **VG**

ROAST SEA BASS, LOBSTER MACARONI CHEESE,
SEA SAMPHIRE, SAUCE AMÉRICAIN

*ALL ROASTS SERVED WITH ROAST POTATOES, HERB
ROAST POTATOES, CHANTENAY CARROTS, TAMARIND
GLAZED PARSNIPS, ROAST BRUSSEL SPROUTS,
BRAISED RED CABBAGE & APPLE, ROAST GRAVY*

PUDDING PLATES

GRAND MARNIER BARBA, LEAFY CLEMENTINE,
CRÉME DIPLOMAT

STICKY TOFFEE MADELEINES, BUTTERSCOTCH
SAUCE, CORNISH CLOTTED CREAM

GUANAJA DARK CHOCOLATE TART, FIG LEAF
ICE CREAM, HONEYCOMB

POACHED WINTER FRUITS, BUCKWHEAT CRUMBLE,
CHERRY SORBET **VG0**

PORT-FED STILTON CHEESE, ECCLES CAKES

TWO-COURSE 75

Our menu contains allergens. Please inform our team of any allergies or intolerances before ordering. Our menus are seasonal and subject to change; where an item is unavailable, a suitable alternative will be provided. We are a cashless venue; all prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

V suitable for vegetarians | **VG** suitable for vegans | **VG0** vegan option available

Scan here for
allergens &
calories >



THE GALLERY

