Warm Baked Sourdough (V) Salted English butter 4.50



Martini Olives (VE) Fresh lemon, extra virgin olive oil 4.75

Two - Course 24.95 | Three- Course 29.95

FESTIVE

Menu

Starters

Roasted Vine Tomato Soup (VE) Basil, croutons

Tartlette of Mushrooms Maintenon (V) Soft boiled hen's egg, hollandaise Finest Quality Smoked Salmon Celeriac remoulade, lilliput capers, soft herbs

Potted Ham En Gelée with Parsley Piccalilli, toasted sourdough

Mains

British Reared Roast Turkey Served with all the trimmings, bread sauce, cranberry, roasting juices

Wheeler's Classic Fishcake Buttered leaf spinach, soft boiled hen's egg, tartare sauce Butcher's Steak with Peppercorn Sauce Roasted Piccolo tomatoes, Koffmann chips

Upgrade to a 28-day aged Campbell Brothers' sirloin steak + 6.00

Chimichurri Glazed Baked Cauliflower (VE) Roasted Piccolo tomatoes, Koffmann chips, extra virgin olive oil

Puddings

Traditional Plum Pudding (V) Brandy sauce

Banana & Caramel Mess (V) Vanilla ice cream, whipped cream Warm Chocolate Brownie (V) Chocolate ice cream, chocolate sauce

Ice Creams & Sorbets (V/VE) Speak to your server for today's flavours

Union Jack Cheese Plate

Rutland Red, White Stilton, Blue Stilton, vintage Cheddar, fig chutney, Peter's Yard Biscuits (Winners of supreme champions of the International Cheese Awards) Upgrade + 9.50

Guests with food allergies and intolerances, please make a member of the team aware before placing an order for food or drink. Please note all of our dishes are prepared in a kitchen where cross contamination may occur, and we cannot guarantee an allergen free environment. Our menu descriptions do not list all ingredients. All weights are uncooked. A discretionary service charge of 10% will be added. All prices include VAT at the current rate. Adults need around 2000 kcal a day. (V) does not contain meat. (VE) does not contain any animal products.