

Served Monday 17th November to Friday 28th November
Two Course £22.95
Three Course £27.95

#### MONDAY TO FRIDAY LUNCH

Served 12pm - 3pm Two Course £27.95 Three Course £34.95

### **EVENINGS & WEEKENDS**

Three Course £34.95

# Booking Terms & Conditions

A non-refundable deposit of £10 per person is required to confirm a booking. Pre-orders must be submitted at least two weeks before the booking date. Cancellations made with less than 24 hours' notice will be charged the full menu price. Cancellations made with less than 72 hours' notice will incur a £10 fee per person. As a cashless operator, we can't produce large per-person table bills.

Due to our layout, seating cannot always be guaranteed.

Each festive party booking is allocated a time slot.

Supply issues may cause dish or product variations.

You must specify all dietary requirements when pre-ordering.

Dish marked with an asterisk indicates a supplement is incurred

# SCAN TO BOOK

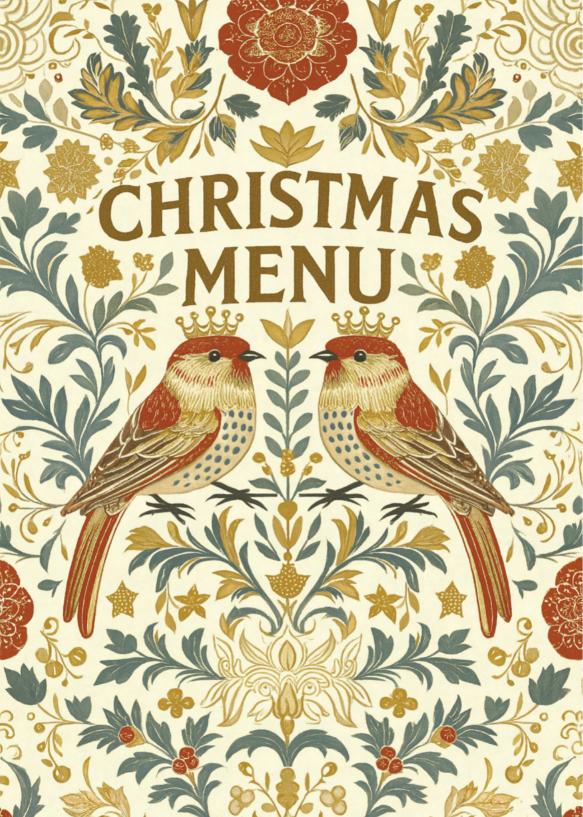




Royal William IV

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# Starters

# POTTED BRIE & CHILLI JAM

confit tomatoes, cranberries, rosemary crostini (v, gfo)

# SPICED BUTTERNUT SQUASH SOUP

ciabatta, maple-roasted seeds L herb oil (vg, gfo, df)

TURKEY & 'NDUJA CROQUETTES parmesan snow, crispy sage, spiced pepper & tomato relish

# **BAKED AUBERGINE & FENNEL PÂTÉ**

potato rosti, beetroot purée & fresh watercress (vg, gf, df)

# KING PRAWN & SMOKED MARIE ROSE

baby gem, lemon & herb oil, croutons (gfo)

# Mains

# LEMON BAKED AMALFI SEA BASS

stew of kalamata olives, saffron potatoes, fennel, red wine, vine tomatoes, rosemary L thyme (gf)

# WILD MUSHROOM STROGANOFF

smoked paprika L coconut cream, herbed rice L fresh parsley (vg, gf, df)

# CASHEW, SQUASH & SAGE NUT ROAST

glazed parsnips I carrots, sprouts, roast potatoes, braised red cabbage I rich gravy (vg, df)

# **FESTIVE TURKEY PARCEL**

sausage meat & sage-stuffed turkey wrapped in bacon, roast potatoes, brussels sprouts, glazed parsnips & carrots, braised red cabbage, rich gravy (gf)

# **BRITISH BEEF & PANCETTA POT ROAST**

pearl onions, red wine, mushrooms, winter vegetables, buttered mash L crispy shallots (Af)

# CALVADOS BRAISED PORK BELLY

apple-celeriac mash, sprouts, roasted root vegetables & brandy sauce (gf)

# **80Z RIBEYE STEAK \*£6**

garlic & rosemary triple-cooked chips, tenderstem broccoli, vine tomatoes, ale battered onion rings, green peppercorn & bone marrow jus



#### **DOUBLE CHOCOLATE BROWNIE**

orange & clementine compote, crushed honeycomb ice cream (v)

# TOFFEE, APPLE & CINNAMON CRUMBLE

vanilla custard & mixed nut brittle (v, gf)

#### **CHRISTMAS PUDDING**

traditional christmas pudding, warm brandy sauce (v)

#### **AMARETTO & GINGERBREAD CHEESECAKE**

amaretto I molasses shortbread, spiced ginger I vanilla syrup (v)

#### **MULLED PEAR & FRUIT SORBET**

candied walnuts (vg, gf, df)

Sides

£5 each | 2 for £9 | 3 for £13

CREAMY CAULIFLOWER CHEESE (v)

FESTIVE VEGETABLES (vg. gf)

MAPLE & MUSTARD-GLAZED PIGS IN BLANKETS

THYME & SEA SALT ROAST POTATOES (vg. gf)

SHALLOT & SAUSAGE MEAT STUFFING

GARLIC & ROSEMARY TRIPLE-COOKED CHIPS

ARTISAN BREAD & OILS (vg, gfo)

# Allergies & Intolerances

While some dishes are labelled vegan, gluten-free, or dairy-free, please inform us of any allergies, intolerances, or specific dietary requirements when placing your pre-order. This ensures we can handle your request with the necessary care and attention.

Although our dishes are freshly prepared, they may still contain allergens or ingredients not listed on the menu.

Due to the nature of our kitchen environment and potential changes in our supply chain, we cannot guarantee any dish is entirely free from allergens.

Ingredients and suppliers may vary, but we will always do our utmost to accommodate your needs. For full allergen information, please visit our website or speak to a member of our team.

Dietary Key

(v) Vegetarian, (vg) Vegan, (df) Dairy Free, (gf) Gluten Free, (gfo) Gluten Free Bread Available.