

Seasons
RESTAURANT

LUNCHTIME

2 COURSES £25 | 3 COURSES £31

DINNER

2 COURSES £32 | 3 COURSES £38

PARTY EVENING

2 COURSES £39 | 3 COURSES £45



Appertizers

Bread and Chutney 5
(GF*)(VG*)

Bread and Olives 7.5
(GF*)(VG*)

Starters

Leek & Potato Soup
chestnut crumb, warm bread (GF*)

Chicken & Pork Scotch Egg
cranberry relish

Duck Liver Cognac Pate
plum, rocket salad, toasted brioche (GF)

Mini Rosemary & Garlic Baked Camembert
fig chutney, Italian crispbread (GF*)

Classic Prawn & Crayfish Cocktail
buttered brown bread, lemon wedge (GF*)

Smoked Salmon
horseradish crème fraiche,
shallot & capers, rye crouton (GF*)





Mains

Classic Christmas Turkey

roast potato, carrot, parsnip, sprouts & chestnuts, stuffing,
pigs in blanket, Yorkshire pudding, gravy
(GF*) (N*)

Duck Breast

dauphinoise potato, carrot puree,
collard greens, jus (GF)

Roasted Salmon Fillet

creamed spinach puff pastry (GF*)

Seabass

roast tomato & butterbean cassoulet, peppers,
onion, crumbled feta (GF)

Nut Roast

roast potato, carrot, parsnip, sprouts & chestnuts,
yorkshire pudding, gravy (VG)

Lentil, Squash & Cranberry Cottage Pie

carrot mashed potato, seasonal greens (GF) (VG)



Sides

all sides £5.50

Fat Chips (V) | Skin on Fries (GF*)(V)

New Potatoes (GF)(V)(VG*) | Onion Rings (GF*)(V)

House Salad (GF)(V)(VG) | Mixed Seasonal Greens (GF)(V)(VG*)

Truffle & Parmesan Fries 6 (GF*)



Grill

We use only the finest grass-fed beef, mainly Aberdeen Angus from local, family run farms (Depending on the time of year).

6oz Fillet (10 supp) 8oz Fillet (15 supp)
10oz Sirloin (5 supp) 10oz Ribeye (5 supp)

Served with a choice of fat chips, skin on fries, new potatoes or truffle & parmesan fries (supp 1.50) roasted beef tomato, portobello mushroom, onion rings & pea shoots (GF*)

Sauces: 4.5

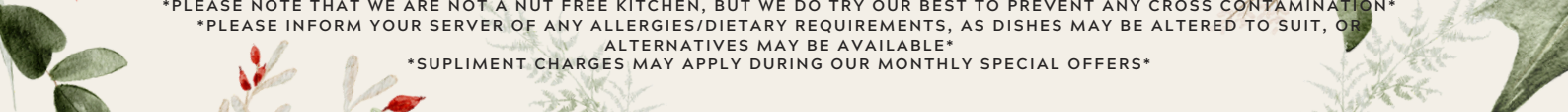
Diane (GF)(V) Peppercorn (GF)(V)
Yorkshire Blue Cheese (GF)(V)

(GF) GLUTEN FREE (GF*) GLUTEN FREE OPTION (V) VEGETARIAN (V*) VEGETARIAN OPTION (VG) VEGAN (VG*) VEGAN OPTION (N) CONTAINS NUTS (N*) MAY CONTAIN NUTS.

PLEASE NOTE THAT WE ARE NOT A NUT FREE KITCHEN, BUT WE DO TRY OUR BEST TO PREVENT ANY CROSS CONTAMINATION

PLEASE INFORM YOUR SERVER OF ANY ALLERGIES/DIETARY REQUIREMENTS, AS DISHES MAY BE ALTERED TO SUIT, OR ALTERNATIVES MAY BE AVAILABLE

SUPPLEMENT CHARGES MAY APPLY DURING OUR MONTHLY SPECIAL OFFERS





Desserts

Christmas Iced Parfait

rum mascarpone

Cinnamon Apple Pudding

crème anglaise, apple butterscotch sauce

Salted Caramel Brûlée

shortbread biscuit, honeycomb (GF*)

Black Forest Trifle

Chocolate Mocha Torte

vanilla ice cream

Seasons Cheese Board

Four Cheeses, crackers, Grandma's Chutney, apples,
grapes and celery (GF*) (V)

All of our cheeses are chosen with expert knowledge &
care for quality, flavour, & diversity

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A decorative watercolor border surrounds the central text. It features various botanical elements: holly leaves with red berries in the top left, a red poinsettia in the top right, a large red poinsettia and a white flower in the bottom left, and various green and yellow leaves and small berries in the bottom right and along the sides.

*Thank you for
dining with us this
Christmas*