

SERVED FROM 1ST-23RD DECEMBER



Spiced carrot soup, toasted cumin seeds, yogurt, soda bread £7.00

Spiced cauliflower fritters, lentil dahl, toasted almonds, pomegranate £9.00

Pork & cabbage terrine, spiced prune chutney, homemade brioche £10.00

Scallops & chorizo baked in the shell, red pepper, roasted garlic puree £13.00

Apple & juniper cured seatrout, pickled beetroot, crème fraiche, dill cucumber £11.00



Roast turkey, traditional trimmings £22.00
Lightly battered salmon fillet, saffron risotto, shellfish sauce £22.00
BBQ teriyaki kohlrabi celeriac, charred leek, tempura mushrooms, spring onion & jasmine rice£18.00
JOG fillet of beef wellington, potatoes roasted in beef dripping, seasonal veg £38.00
Pheasant braised in red wine, mushrooms, smoked bacon, butter mash, creamed cabbage £23.00



Iced orange parfait, burnt white chocolate crumb, honey & whisky sauce.

Chocolate & avocado mousse, raspberry puree, salted caramel ice cream, chocolate tuille.

Vanilla crème brulee, rum soaked raisins, homemade shortbread.

JOG Christmas pudding, brandy sauce.

Homemade ice cream, vanilla, dark chocolate, salted caramel.

Sorbet, cherry ,mango.

£8.50

£10pp deposit required at time of booking 10% service for tables of 6 and over

