

FESTIVE MENU

2 COURSES £42 - 3 COURSES £50

STARTERS

Jerusalem Artichoke Soup *vg*
rocket & chestnut pesto

Burrata
roasted delicata squash, crispy sage, pomegranate, pistachio

Chicken Liver & Foie Gras Pâté
rocket salad & toasted brioche, onion marmalade

Classic Prawn & Crayfish Cocktail
baby gem, Marie Rose sauce, avocado, lemon

MAINS

Salt Baked Celeriac *vg*
caramelised shallot & cauliflower purée, pine nut & raisin gremolata

Pan Fried Cod
mussels, new potatoes, Champagne chive cream

Roasted Free-Range Turkey Breast
*duck fat roast potatoes, roasted sprouts, celeriac & truffle purée,
heritage carrots, pigs in blankets, cranberry sauce, sage & onion stuffing, proper gravy*

Grilled 30-Day Rib of Beef
dauphinoise potatoes, peppercorn sauce, watercress

DESSERTS

Sticky Toffee Christmas Pudding *vg*
brandy sauce, vegan vanilla ice cream

Baked Vanilla Cheesecake *gf*
biscuit base, candied ginger

Warm Chocolate Tart
salted caramel, vanilla ice cream

Cheese Plate (Supp. £10)
selection of cheeses, crispbreads, fresh fruit, apple chutney

EXTRAS

Roasted Sprouts £5 | Pigs in Blankets £8 | Duck Fat Roasted Potatoes £5

vg:vegan · v:vegetarian · gf:gluten free

*A discretionary service charge of 12.5% will be added to your final bill.
Please enquire for allergen information & gluten conscious options where available*