

FESTIVE MENU

Monday to Saturday 12.00-20.00

STARTERS

Apple cider & white onion soup, crispy paprika onions, mature cheddar croutons & crusty rye bread (V)

Smoked salmon & avocado sphere, broad bean & pea salsa, Avruga caviar & cucumber consume (GF)

Spiced beef, heritage tomato, red onion, Romanesco & confit duck egg salad with chorizo dressing

MAINS

Pan seared Sea bass fillet, baby grilled carrots, grilled courgettes, mini fondant potatoes & beurre blanc sauce

Braised beef short rib, buttered potato puree, glazed vegetables with wild mushroom & burnt shallot jus

Turkey breast stuffed with sausage & chestnut stuffing, duck fat roast potatoes, glazed chantenay carrots & parsnip,
bacon chipolata, Brussels sprouts & rich turkey gravy

Pea & pumpkin risotto, truffle oil, baby cress & shaved Italian cheese (V)

DESSERTS

Traditional Christmas pudding, cognac sauce & brandy ice-cream (V)

Spiced orange & yogurt panna cotta, dehydrated oranges & orange jelly (GF)

Warm prune & pear frangipane, clotted cream & pear puree (V)

TWO COURSES 27.50

THREE COURSES 30.50

Pre order required

(V) Vegetarian | (N) Nut | (GF) Gluten Free.

Please advise our staff of any allergies or special dietary requirements. Food is prepared in a traditional kitchen and may contain traces of nuts. We can help identify suitable dishes for you and provide a list of all dishes containing allergens.