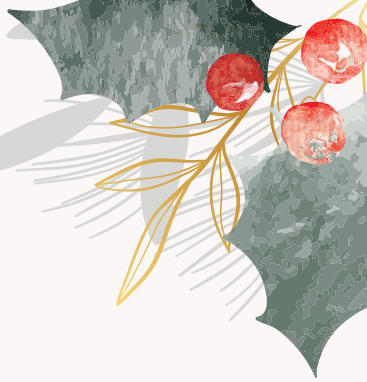




FESTIVE MENU



18th November to 24th December

THREE COURSES | £39.5 PER PERSON

STARTERS

Celeriac Soup; sourdough, whipped sea salted butter (v)(pbo)

King Prawn Cocktail; sriracha marie rose, lettuce, sourdough, whipped sea salted butter

Crispy Brie; cranberry & sweet chilli sauce, chicory salad (v)

Chicken Liver & Brandy Parfait; sourdough, red onion marmalade



MAINS

Roast Turkey; a pig in blanket, duck fat & rosemary roast potatoes, maple-glazed parsnips & carrots, brussels sprouts, braised red cabbage, broccoli, red wine gravy

Roast Porchetta; pork & sage stuffing, duck fat & rosemary roast potatoes, maple-glazed parsnips & carrots, brussels sprouts, braised red cabbage, broccoli, red wine gravy

Baked Sea Bass; potato rosti, creamed greens, garden peas, béarnaise sauce

Spiced Parsnip & Squash Wellington; rosemary roast potatoes, maple-glazed parsnips & carrots, brussels sprouts, braised red cabbage, broccoli, red wine gravy (pb)

TRIMMINGS (FOR TWO TO SHARE) +£9.5

Pigs in blankets, cauliflower & leek cheese (v), sage & onion stuffing (pb)



DESSERTS

Traditional Christmas Pudding; brandy sauce (v)(pbo)

Sticky Toffee Pudding; toffee sauce, custard (v)

Apple & Cherry Crumble; custard (v)

Biscoff Cheesecake; salted caramel ice cream, biscuit butter (pb)

add a fourth course to share

British Cheeseboard; serves 1-2 (v) +£12.5



Kids menu £20

£10pp deposit | Pre-orders may be required



FOOD ALLERGIES? Please advise your server or ask for a manager before ordering and use the QR code for full information. We have an open kitchen where all allergens are present. We use shared cooking equipment, including fryers, so we are unable to guarantee food is 100% free of allergens. Fish and poultry may contain bones. Adults need around

2000kcal per day. Prices include VAT at the current rate. Menu subject to change and availability, full terms and conditions online. (N) contains nuts (v) vegetarian (pb) plant-based ingredients (pbo) plant-based option available.

