

FESTIVE MENU

3 Courses from £45 per person

Starters

Mushroom & Chestnut Soup (v)

Roast cauliflower & pistachio salad, harissa,
bulgur wheat, mint, pomegranate & yoghurt (v)

Beetroot cured salmon, cucumber & apple pickle, horseradish

Chicken liver pate, cornichons, toasted sourdough

Cecina de Leon, celeriac & apple slaw

Seared scallops, romesco *£5 supplement*

Mains

Nut & lentil roast, roast potatoes, parsnips, carrots, sprouts, cep gravy (vg)

Roast Norfolk bronze turkey, pig in blanket, sage & onion stuffing,
duck fat roast potatoes, sprouts & roots, cranberry sauce

Hake fillet, mash, spinach, prawn, egg & parsley sauce

Rabbit, pancetta, ceps & garlic, pink fir potatoes, spinach

28-day Himalayan salt aged sirloin steak, triple cooked chips,
watercress, bearnaise *£5 supplement*

Desserts

Raspberry, orange & amaretto trifle, candied almonds

White chocolate & pistachio tart, raspberries

Sticky date pudding, toffee sauce, clotted cream

Pineapple, pistachio & ginger pavlova

Poached pear, apricot flapjack, mulled wine syrup (v)

For the table £7 per item

Roast potatoes | Pigs in Blankets

(v) vegetarian | (vg) vegan | (gf) gluten free | (df) dairy free