

FESTIVE MENU

Starters

Crown prince squash & carrot soup, spiced caramelised seeds (vg)

Pink peppercorn & pomegranate cured Scottish salmon,
pickled cucumber, dill crème fraiche

Chicken, pancetta & apricot terrine, house pickles

Roast beetroot, chicory, whipped feta, cranberry &
granny smith salad (vg)

Mains

Roast crown of Norfolk turkey, pigs in blankets, chestnut &
thyme stuffing, roasted roots, sprouts, roast potatoes

Baked North Sea cod fillet, soft herb crust, kale,
pink fir potatoes, saffron velouté

Confit Creedy Carver duck leg, creamed mash,
braised red cabbage, cranberries, port & juniper jus

Butternut squash & chestnut wellington, roasted roots,
Brussels sprouts, roast potatoes, vegan gravy (vg)

28-day Himalayan salt aged sirloin steak, triple cooked chips,
watercress, peppercorn sauce

Desserts

Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)

Christmas pudding & Cornish clotted cream (v)

Belgian chocolate torte, caramelised pecan, stem ginger (vg)

Clementine sorbet, mulled berries, oat crumble (vg)

Cashel blue cheese, truffle honey, oatcakes (v)

For the table

Pigs in blankets, honey & mustard | Cauliflower cheese

Roasties (vg) | Maple glazed roast veg (vg)

Sticky braised red cabbage & cranberries (vg)

Sample menu, subject to change

We can not guarantee the absence of traces of nuts or other allergens. For specific dietary requirements or allergies, let us know and we can recommend the best dishes. An optional 12.5% service charge will be added to your bill - all of which goes to our staff. (v) vegetarian | (vg) vegan