



FESTIVE MENU

3 Courses from £45 per person

Starters

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

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

Chicken, pancetta & apricot terrine, house pickles, toast

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, gravy

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

Confit Aylesbury 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 *£8 supplement*

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 7 | Cauliflower cheese 8

Roasties (vg) 6 | Maple glazed roast veg (vg) 6

Sticky braised red cabbage & cranberries (vg) 6

We cannot guarantee the absence of traces of nuts or other allergens.

If you have any allergies or specific dietary requirements, including non-gluten-containing options, please inform a member of our team before ordering. A discretionary 12.5% service charge will be added to your bill, all of which is distributed amongst our team. (v) vegetarian | (vg) vegan