

FESTIVE MENU

3 Courses from £42 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
- Sticky braised red cabbage & cranberries (vg) 6 | Maple glazed roast veg (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