



FESTIVE MENU

3 Courses from £49.5 per person

Starters

Spiced pumpkin soup, toasted pumpkin seeds (vg)

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

Cheltenham beetroot cured salmon, cucumber & apple pickle, horseradish

Chicken liver pate, pickles, toasted sourdough

Turrel Jamon, celeriac remoulade, parsley & walnut dressing

Seared scallops with romesco sauce & salsa verde *£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, gravy

Galician fish stew, cod, squid, prawns & mussel with saffron rice

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 (v)

White chocolate & pistachio tart, raspberries (v)

Sticky toffee christmas pudding, spiced brown butter ice cream, toffee sauce (v)

Pineapple, pistachio & ginger pavlova (v)

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

For the table

Pigs in blankets, honey & mustard 7 | Roasties (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