

FESTIVE MENU

3 courses lunch | £35.00 3 courses evening | £40.00

Subject to change

TO START

SMOKED SALMON & DILL MASCARPONE ^{RG}
served with focaccia croûtes, and a lemon and caper dressing

BEETROOT TARTARE ^{RG}
with whipped goat's cheese, walnuts and almonds. Served with focaccia croûtes

CHICKEN LIVER PÂTÉ
with balsamic onions and toasted sourdough bread

ROASTED RED PEPPER SOUP
with chive oil and micro basil ^{VG} ^{RG}

MAINS

ROAST TURKEY
wrapped in smoked bacon, with honey-glazed carrots, sprouts, braised red cabbage, garlic and rosemary roast potatoes and sage gravy

SLOW COOKED BEEF ^{RG}
served with potato gratin, parsnip purée, sautéed mushrooms, honey-glazed carrots and red wine jus

PAN-FRIED SALMON FILLET ^{RG}
topped with salsa verde. Served with creamy mash, tenderstem broccoli, green beans and chilli

MUSHROOM & RED WINE PUDDING ^{VG}
in a delightful vegan suet crust, served with spiced cranberry lentils, and gravy

ADDITIONAL SIDES

SKIN-ON FRIES ^V
with our Italian-blend seasoning
£4.95
with truffle oil and Gran Moravia cheese
£5.25

GARLIC AND SAGE £4.95
ROAST POTATOES ^V ^{RG}

CREAMY MASH £4.95 ^V ^{RG}

ROASTED CARROTS £4.75
cooked in beef fat and topped ^{RG}
with spiced pumpkin seeds

POLENTA CHIPS ^V
£5.25
with truffle aioli and
grated pecorino

TENDERSTEM £4.75
BROCCOLI ^{VG} ^{RG} ^N
with chilli and almonds

DESSERTS

CHRISTMAS PUDDING ^V
served with a brandy-infused Crème Anglaise

BISCOFF CHEESECAKE ^{VG} ^N
light and 'creamy' with a golden biscuit base

SORBET ^{VG} ^{RG}
choose from lemon, mandarin, and fruits of the forest

WARM CHOCOLATE BROWNIE ^V
served with salted caramel gelato ice cream, and dark chocolate sauce

^V Vegetarian ^{VG} Vegan ^N Contains nuts ^{RG} Recipe without intentional gluten ingredients

^{RG} Recipe without intentional gluten ingredients available on request

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes any items which are deep fried (highlighted with an *). Therefore, these may not be suitable for those with severe allergies. Allergen information is available on request. A discretionary 12.5% service charge will be added to your bill for parties of 6 or more.