

FESTIVE MENU

2 COURSES 28.00 | 3 COURSES 32

STARTERS

Spiced Pumpkin & Sweet Potato Soup (v) | Basil Oil, Whipped Mascarpone, Warm Rye

Wild Mushroom & Chestnut Ravioli | Alfredo Pesto, Shaved Truffle

Serrano Ham & Cheese Croquettes | Mint Pea, Mustard Mayonnaise

Prawn Cocktail | Deconstructed, King Prawns, Marie Rose, Gem Lettuce

MAIN COURSES

Crispy Skin Tarragon Chicken Supreme | Celeriac purée, Sweetcorn Pancetta Snow, Brown Sauce

Roast Turkey Breast | Maple Vegetables, Mint Crisps, Gravy

Beef Fillet (10.00 supplement) | Baked Spinach, Potatoes

Pan Fried Cod | White Wine Sauce, Sealed Bok Choi, Clams

Vegetarian Wellington (v) | Squash, Mushrooms, Chestnuts, Gravy

SIDES 4.00

Truffle Cauliflower Cheese, Heritage Maple Glazed Carrots, Duck Fat & Thyme Potatoes

DESSERTS

Sticky Toffee Pudding | Vanilla Ice Cream, Creamy Custard, Apple Crumb

Double Chocolate Brownie | Salted Caramel

Vanilla Cheesecake | Bourbon Poached Berries

Please inform your server of any allergy or dietary requirements when making your order. Prices include VAT. 10% discretionary service charge will be added to your bill.

(v) vegetarian | (n) contains nuts