

81



CHRISTMAS

3 courses 40.0
2 courses 35.0

STARTERS

Leek, potato & Granny Smith soup, herb croutons (gffo, ve)

Wild mushroom & thyme tart, crème fraîche, crispy Jerusalem artichoke
& parmesan (v, veo)

Beetroot cured salmon, lemon & dill cream, pickled cucumber, soda bread (gffo)

Confit duck, chestnut & sage croquettes, cranberry relish, mustard mayo (gff)



MAINS

Roast turkey breast, pigs in blankets, roast potatoes, carrots, brussels sprouts
& turkey gravy (gff)

Roast pork shoulder, celeriac & butter bean purée, charred hispi cabbage,
cider & mustard gravy, crackling (gff)

Baked hake fillet, crushed potatoes, cavolo nero, anchovy & caper butter (gff)

Crispy potato & leek cake, roasted squash, white beans & chimichurri (gff, v, veo)

8oz sirloin (£8 supp.), chunky chips, rocket, tomato,
garlic butter or peppercorn sauce (gff)



DESSERTS

Christmas pudding, brandy cream

Spiced poached pears, mascarpone, mulled wine syrup & amaretti (gffo, veo)

Dark chocolate torte, candied orange, blood orange sorbet (gffo, ve)

British cheeseboard (£4 supp.), crackers, grapes & chutney

A 10% discretionary service charge will be added to the bill for tables of 8 or more

n = nuts | v = vegetarian | ve = vegan | veo = vegan option available gff = gluten-free-friendly*
gffo = gluten-free-friendly option available. All other items contain gluten.

* We've made these dishes without gluten-containing ingredients for guests who are avoiding gluten in their diet. However, as gluten is present in our kitchens, we can't guarantee that they are 100% gluten-free.