

CHRISTMAS MENU

3 Courses from £28 per person

Starters

- Sweet potato, lentil & rosemary soup, croutons (vg)
- Chicken liver pâté, red onion marmalade, toast
- Goat's cheese, pear & winter leaf salad, elderflower dressing (v)
- Cumin roast cauliflower, Delica pumpkin, piquillo peppers, pine nuts, sultanas, tahini (vg)
- Prawn cocktail, Bloody Mary sauce

Mains

- Roast Norfolk turkey, pigs in blankets, sage & onion stuffing, roast potatoes, sprouts & roots, cranberry sauce, gravy
- South coast fish pie, winter greens
- Slow-braised Devon lamb shoulder, champ, honey-glazed carrots, spinach
- Chickpea & quinoa nut roast, roast potatoes, sprouts & roots, vegan gravy (vg)
- Grilled Scottish rump steak, fries, salad, peppercorn sauce (£3 supp)

Desserts

- Sticky toffee pudding, warm butterscotch sauce, vanilla ice cream
- Dark chocolate & peanut butter brownie, stracciatella ice cream
- Plum fool, short bread
- Ice cream or sorbet selection
- Colston Basset Stilton & Montgomery Cheddar, quince jelly, crackers

Available from 23rd November. Pre-order required. Full allergen menu available.
An optional 12.5% Service charge will be added to your bill, all of which is distributed between our team.