

CHRISTMAS MENU

3 Courses from £47.50 per person

Starters

- Farmhouse Terrine, truffle cashew nut pesto, sour dough toast
- Burrata, smoked garlic & shallot puree, pomegranate, mint
- Grapefruit cured salmon, chervil emulsion, burnt grapefruit, rye crouton
- Baked portabella mushroom, chestnut air & confit, mixed herbs (vg)
- Roasted pumpkin soup, red chili, pumpkin seed cracker (vg)

Mains

- Braised lamb shoulder, roasted baby onion, red wine sauce, saladaise potatoes, cavolo nero
- Roasted Norfolk turkey breast, orange & cranberry stuffing, pig in blanket, gravy, roast potatoes, sprouts, honey glazed carrot, seasonal greens
- Pan fried cod fillet, glazed baby new potatoes, lemon beurre blanc, samphire
- Cashew, sweet potato, spinach, quinoa wellington, vegetarian gravy, roast potatoes, sprouts, honey glazed carrot, seasonal greens
- 8oz Ribeye Steak steak, bernaise sauce, sautéed garlic green beans, potato terrine (£7 supplement)

Desserts

- Kaffir lime & winterberry panna cotta, fruit tuille (vg)
 - Iced chocolate & chestnut cream, burnt mandarin, baileys sauce
 - Festive sticky toffee pudding, cognac butterscotch sauce, vanilla ice cream
 - Selection of English cheeses, water crackers, fig & apricot chutney, grapes, celery, apple
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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.