

CHRISTMAS MENU

3 Courses from £31.50 per person

Starters

Sweet potato, lentil & rosemary soup, croutons (vg)
Chicken liver pâté, windfall chutney, toasted sourdough
Heritage beetroots, goat's cheese bon bons, winter salad, tarragon dressing (v)
Cumin spiced cauliflower, Delica pumpkin, golden sultanas,
pomegranate & chia seeds, tahini (vg)
Prawn cocktail, Bloody Mary sauce
Cured Scottish salmon, avocado & wasabi purée, pickled cucumber

Mains

Roast turkey, sage & onion stuffing, pigs in blankets, roast potatoes,
sprouts, roasted roots, cranberry sauce, gravy
Chickpea & quinoa nut roast, roast potatoes, sprouts & roots, vegan gravy (vg)
Slow-braised Devon lamb shoulder, champ, honey-glazed carrots, spinach
Grilled 28 day aged Angus ribeye steak, triple-cooked chips,
green peppercorn sauce (£3.5 Supp)
White miso-glazed cod fillet, jasmine rice, sprouting broccoli, pickled vegetables

Desserts

Dark chocolate & peanut butter brownie, stracciatella ice cream (vg)
Apple & Christmas pudding strudel, custard (v)
Selection of sorbets (vg)
Sticky toffee pudding, butterscotch sauce, vanilla ice cream (v)
Colston Bassett Stilton, Montgomery Cheddar, quince jelly, crackers (v)

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.