

CHRISTMAS MENU

3 Courses from £24 per person

Starters

Sweet potato, lentil & rosemary soup, croutons (vg)

Prawn cocktail, Bloody Mary sauce

Goat's cheese, pear & winter leaf salad, elderflower dressing (v)

Cumin roast cauliflower, Delica pumpkin, piquillo peppers,
pine nuts, sultanas, tahini (vg)

Chicken liver pâté, red onion marmalade, toast

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 and 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, cracker

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.