## Festive

Two courses 35.95, three courses 41.95

## Starters

Truffle, celeriac, apple \& hazelnut soup, toasted chestnuts, mini onion loaf
( $V, V E, N G$ when served with non gluten roll)
Baked scallops in shell, chorizo \& coriander butter, herb crumb
Porcini mushroom pâté, wild mushrooms, mushroom duxelle, mini onion
loaf ( $V, N G$ when served with non gluten roll)
Oriental steak tartare, mooli raddish, wakame, crispy rice noodles, soy \& ginger dressing (NG)

Venison terrine, balsamic pearls, mini onion loaf, confit red onion marmalade (NG when served with non gluten roll)

## Mains

Roast turkey, roast potatoes, confit carrot, brussel sprouts \& pancetta, braised red cabbage, pork \& cranberry stuffing, pigs in blankets, red wine jus

Vegan wellington, roast potatoes, confit carrot, brussel sprouts, vegan gravy $(V$, VE)

Pan roasted monkfish, brown shrimp butter, crushed new potatoes, baby courgettes, pickled fennel (NG)

Confit duck leg, barley \& butterbean stew
$80 z$ dry aged fillet steak, pancetta red onion jus, dauphinoise potatoes, charred cherry vine tomatoes ( $£ 7$ supplement)

## Desserts

Christmas Pudding, red currants, crème anglaise, physalis
Sticky toffee pudding, toffee sauce, vanilla ice cream (V)
Cinnamon pannacotta, spiced pear \& plum compote (V, NG)
Chocolate \& orange pie, vanilla ice cream (V, VE)
Black cherry \& rum tart, spiced rum chantilly cream (V, VO)
Selection of cheeses, artisan charcoal crackers, damson jelly, caramelised onion chutney \& baby apples ( $£ 4$ supplement)

[^0]$V$ - vegetarian, VE - vegan, VO-vegan option, NGO - can be made with non-gluten-containing ingredients, NG - made with non gluten-containing ingredients



[^0]:    There is a optional 10\% gratuity on all festive menus which is automatically added to your bill. Gratuities are appreciated and fully passed to the team. Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change We produce our food in kitchens with shared equipment where allergens are handled, therefore we cannot
    guarantee any item is allergen-free

