Festive Set Menu

2 Courses 35.95 | 3 Courses 46.95

Starters

Smoked Salmon orange, pomegranate & watercress salad, crème fraîche, sourdough

Chicken Liver Parfait quince, pickles, sourdough

Spiced Pumpkin Soup sage, chestnuts, sourdough | PB

Heritage Beetroot Salad orange, pear, walnuts, radicchio | PB NG N

Mains

Roast Turkey Crown beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, cranberry sauce, gravy

Roast Sirloin of Beef beef dripping roast potatoes, crushed winter roots, Brussels sprouts, roast parsnip, pigs in blankets, horseradish cream, gravy **5 supplement**

Roasted Harissa Cauliflower Steak chickpeas, winter greens, chestnuts & orange | PB NG

Pan-Roasted Seabass celeriac, samphire, new potatoes, hazelnuts, gremolata | NG N

Puddings

Christmas Pudding brandy butter ice-cream | N

Chocolate Brownie vanilla cream, cranberries, mixed nuts | PB N

Bramley Apple & Fig Crumble bay-leaf custard | PB NG

Cornish Blue quince, celery, seeded crispbreads | V

Champagne & Fizz

Full drinks list available

		125ml	Bottle
Prosecco Extra Dry	Veneto, Italy, 11%	8.1	47
Nyetimber Rosé	West Sussex, England, 12%	11.6	67
Moet & Chandon Brut	Champagne, France, 12.5%	15.3	89

Vegetarian | V Plant-based | PB Contains nuts | N Non-gluten or can be made non-gluten | NG
If you suffer from any allergies, please ask a waiter for more information.