

FESTIVE MENU

3 courses evening | £40.00

Subject to change

TO START

SMOKED SALMON & DILL MASCARPONE RG
served with toasted sourdough, and a lemon and caper dressing **320kcal**

BETROOT TARTARE RG N
with whipped goat's cheese, walnuts and almonds. Served with focaccia croûtes **239kcal**

CHICKEN LIVER PÂTÉ
with balsamic onions and toasted sourdough bread **237kcal**

ROASTED RED PEPPER SOUP VG RG
with chive oil and micro basil **144kcal**

MAINS

ROAST TURKEY
wrapped in smoked bacon, with honey-glazed carrots, sprouts, braised red cabbage, garlic and rosemary roast potatoes and sage gravy **785kcal**

SLOW COOKED BEEF RG
served with potato gratin, parsnip purée, sautéed mushrooms, honey-glazed carrots and red wine jus **728kcal**

PAN-FRIED SALMON FILLET RG
topped with salsa verde. Served with creamy mash, tenderstem broccoli, green beans and chilli **795kcal**

MUSHROOM & RED WINE PUDDING VG
in a delightful vegan suet crust, served with spiced cranberry lentils, and gravy **1267kcal**

ADDITIONAL SIDES

SKIN-ON FRIES* V
with our Italian-blend seasoning £4.95 **425kcal**
with truffle oil and Gran Moravia cheese £5.25 **532kcal**

GARLIC AND SAGE ROAST POTATOES £4.95 **202kcal** V RG

ROASTED CARROTS RG
cooked in beef fat and topped with spiced pumpkin seeds £4.75 **267kcal**

WINTER GREENS VG RG
with tenderstem broccoli £4.25 **58kcal**

CREAMY MASH V RG
£4.95 **328kcal**

POLENTA CHIPS*
with truffle aioli and grated pecorino £5.25 **476kcal**

PORTION OF PIGS IN BLANKETS
with honey & wholegrain mustard dip £3.75 **370kcal**

DESSERTS

CHRISTMAS PUDDING V
served with a brandy-infused Crème Anglaise **545kcal**

BISCOFF CHEESECAKE VG N
light and 'creamy' with a golden biscuit base **444kcal**

SORBET VG RG
trio of lemon, mandarin, and fruits of the forest **207kcal**

WARM CHOCOLATE BROWNIE V
served with salted caramel gelato ice cream, and dark chocolate sauce **725kcal**

ASSORTED CHOCOLATE TRUFFLES V RG
196kcal £4.00

ASSORTED CHOCOLATE TRUFFLES V RG
196kcal including a coffee¹ **£6.00**

V Vegetarian VG Vegan N Contains nuts RG Recipe without intentional gluten ingredients
RG Recipe without intentional gluten ingredients available on request

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes any items which are deep fried (highlighted with an *). Therefore, these may not be suitable for those with severe allergies. Allergen information is available on request. A discretionary 12.5% service charge will be added to your bill. ¹Choose any coffee from our drinks menu excluding alcoholic coffees