

CHRISTMAS MENU

3 Courses from £47.50 per person

Starters

Farmhouse Terrine, truffle cashew nut pesto, sourdough toast
Burratta, smoked garlic & shallot purée, pomegranate, mint
Grapefruit cured salmon, chervil emulsion, burnt grapefruit, rye crouton
Baked portabella mushroom, chestnut air & confit, mixed herbs (vg)
Roasted pumpkin soup, red chilli, pumpkin seed cracker (vg)

Mains

Braised lamb shoulder, roasted baby onion, red wine sauce,
saladaise potatoes, cavolo nero
Roasted Norfolk turkey breast, orange & cranberry stuffing, pigs in blanket,
gravy, roast potatoes, sprouts, honey glazed carrot, seasonal greens
Pan fried cod fillet, glazed baby new potatoes, lemon beurre blanc, samphire
Cashew, sweet potato, spinach, quinoa wellington, vegetarian gravy,
roast potatoes, sprouts, honey glazed carrot, seasonal greens
8oz Ribeye steak, bernaise sauce, sautéed garlic green beans,
potato terrine (£7 supplement)

Desserts

Kaffir lime & winterberry panna cotta, fruit tuille (vg)
Iced chocolate & chestnut cream, burnt mandarin, baileys sauce
Festive sticky toffee pudding, cognac butterscotch sauce, vanilla ice cream
Selection of English cheeses, water crackers, fig & apricot chutney, grapes, celery, apple

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.