



+ FESTIVE MENU

3 Courses from £37.5 per person

Starters

- Wild mushroom arancini, crematta, garlic aioli (vg)
- Parsnip, chestnut & cranberry soup, focaccia croutons (vg)
- Chicken liver parfait, red onion marmalade, truffle butter, toasted sourdough
- Prawn cocktail, baby gem, avocado, Bloody-Mary dressing
- Diver-caught scallop, garlic & parsley butter, pangrattato *£5 supplement*

Mains

- Roast turkey breast, cranberry stuffing, pigs in blankets, maple roast roots, roast potatoes, winter greens
- Confit Gressingham duck leg, belly pork cassoulet, Toulouse sausage, sticky red cabbage
- Pan-fried seabass, rosemary potatoes, tender stem broccoli, salsa Verde, red wine & redcurrant syrup
- Beetroot, spinach, pine nut & cashew wellington, maple & thyme carrots, winter greens, vegan gravy (vg)
- 28-day aged sirloin, tomato confit, watercress, triple-cooked chips, peppercorn sauce *£5 supplement*

Sides

- Pigs-in-blankets, honey & mustard | Sprouts, pecans, pancetta
- Truffled cauliflower cheese

Desserts

- Sticky toffee pudding, butternut scotch sauce, vanilla ice cream (v)
 - Chocolate & Amaretto tart, honey ice cream (v)
 - Christmas pudding, brandy cream (v)
 - Apple & winter berry crumble, custard (vg)
 - Colston Basset Stilton, Quicke's Mature Cheddar, chutney, black grapes & Carr's water biscuits *£5 supplement*
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