



FESTIVE SET MENU

2 COURSE - £35 3 COURSE - £40

MONDAY - THURSDAY 12-9PM

FRIDAY 12 - 6PM SUNDAY 12-7PM



STARTER



PARSNIP SOUP

Truffle & toasted hazelnuts, parsnip crisp, sourdough croutons

PAN FRIED KING PRAWNS

Chilli & garlic butter & lime & basil Aioli

SMOKED HADDOCK & SALMON CROQUETTE

Taramasalata, chimichurri

BURRATA & BEETROOT CARPACCIO

Candied walnuts (V)

ROAST PORK BELLY

Salsa verde, harissa ketchup, crispy crackling

MAIN



FESTIVE TURKEY

All the festive trimmings, pigs in blankets, cranberry sauce

CELERIAC, MUSHROOM & SPINACH WELLINGTON

With all the festive trimmings (V)

SEA BREAM

Smoked almond crust, sundried tomato, fennel & lemon slaw, gazpacho

IBERICO PORK FILLET

Red pepper puree, chimichurri, patatas bravas

FESTIVE BURGER WITH MAPLE BACON

Smoked cheddar, cranberry relish, shoestring fries

DESSERT



STEAMED CHRISTMAS PUDDING

Brandy sauce

BAILEYS CRÈME BRULEE

Raspberries, shortbread

THE GRAND TIRAMISU

SELECTION OF BRITISH & CONTINENTAL CHEESES

Fig chutney, artisan biscuits, pickled grapes (£5 supplement)

Food allergies or intolerances. Our menu is prepared in a kitchen where nuts, gluten, dairy and other allergens may be present.
For further information please speak with a manager to find out how we may be able to adapt our menu to suit your needs.
A 10% discretionary service charge is added to all bills.