



FESTIVE A LA CARTE MENU

FOR THE TABLE

Artisan Bread, Aioli 7.5 | Marinated olives 5 | Pigs in blankets, honey mustard dip 8 | Harissa Hummus, crispy chickpeas, sesame, lemon oil, grilled flat bread 8 | Baked Camembert with rosemary & garlic, apple & chilli chutney, onion jam, selection of artisan breads 18

STARTER

PARSNIP SOUP

Truffle & toasted hazelnuts, parsnip crisp, sourdough croutons 9

SMOOTH CHICKEN LIVER PARFAIT

Spiced plum & orange chutney, brioche 12

PAN FRIED KING PRAWNS

Chilli & garlic butter & lime & basil Aioli 13

CONFIT DUCK LEG SPRING ROLL

Cherry hoi sin sauce, pickled ginger 12

SMOKED HADDOCK & SALMON CROQUETTE

Taramasalata, chimichurri 12

ROAST PORK BELLY

Salsa verde, harissa ketchup, crispy crackling 12

BURRATA & BEETROOT CARPACCIO

Candied walnuts (V) 11

MAIN

FESTIVE ROAST TURKEY

All the festive trimmings, pigs in blankets, cranberry sauce 19.95

CELERIAC, MUSHROOM & SPINACH WELLINGTON

Served with all the festive trimmings 20

LAMB SHANK 'HOT POT'

Potato terrine, glazed carrot, red cabbage, minted lamb jus 29

IBERICO PORK FILLET

Red pepper puree, chimichurri, patatas bravas 27

FESTIVE BURGER WITH MAPLE BACON

Smoked cheddar, cranberry relish, shoestring fries 19

SEA BREAM

Smoked almond crust, sundried tomato, fennel & lemon slaw, gazpacho 24

WILD MUSHROOM & CHESTNUT FETTUCCHINE

Egg yolk, black truffle, parmesan 18.5 (v)

BEEF WELLINGTON

Truffle & chive mash potato, honey roast carrot, red wine jus 45

10 OZ SIRLOIN

Vine tomato, baked creamy garlic mushrooms, onion ring, triple cooked chips, peppercorn, red wine, bernaise, Chimichurri 35

SIDES

Truffle & chive creamed potatoes 4.50 | Triple cooked chips 5 | Parmesan & truffle Koffman fries, truffle aioli 6.50 | Smoked applewood cauliflower cheese 5 | Maple glazed sprouts & pancetta 5 | Honey roast cumin spiced carrot 5 | Baked creamy garlic mushrooms 5 | Cesar salad, crispy croutons, anchovies, parmesan 7



PLEASE ASK YOUR SERVER FOR A FESTIVE DESSERT MENU

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.