

STARTERS

ROASTED PUMPKIN & PARMESAN SOUP WITH TOASTED PUMPKIN SEEDS & PAPRIKA OIL

HAM HOCK TERRINE WITH GRIBICHE PUFFED PORK POPCORN & PICKLED GHERKIN

Mushroom Chawanmushi

WITH SAUTÉED SHIMEJI MUSHROOMS, CRISPY OYSTER MUSHROOM, EDIBLE FLOWERS & MISO BROTH

SMOKED MACKEREL WITH TOMATO TARTARE

CONCASSED & TORCHED TOMATO, YELLOW CHERRY TOMATO, RED BABY PLUM TOMATO, CUCUMBER KETCHUP & EDIBLE FLOWERS

VEGAN TOMATO TARTARE

CONCASSED & TORCHED TOMATO, YELLOW CHERRY TOMATO, RED BABY PLUM TOMATO, CUCUMBER KETCHUP & EDIBLE FLOWERS

Please inform us of any allergies or intolerances when booking. We cannot guarantee any of our products are 100% free of allergens. A discretionary 12.5% service charge, ay bee added to your bill.



MAIN COURSES

TURKEY ROULADE

STUFFED WITH SAGE & ONION SAUSAGE MEAT, ROSEMARY ROASTED POTATOES, HONEY ROAST CARROTS, BRUSSEL SPROUTS, PIGS IN BLANKETS & CIDER GRAVY

Fillet of Beef - \pounds_5 surcharge

ROSEMARY ROASTED POTATOES, HONEY ROAST CARROTS, BRUSSEL SPROUTS, PIGS IN BLANKETS & RED WINE JUS

CHARGRILLED HISPI CABBAGE

BURNT ONION PUREE, ROSEMARY ROASTED POTATOES, GLAZED BABY VEGETABLES

PAN FRIED SEA BREAM

WITH SHALLOT PUREE, PUT LENTILS, BABY VEGETABLES & BALSAMIC & SHALLOT JUS

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DESSERTS

CHRISTMAS PUDDING
WITH BRANDY SAUCE (ASK TO GO VEGAN)

STICKY TOFFEE PUDDING
WITH BUTTERSCOTCH SAUCE & VANILLA ICE CREAM

GINGERBREAD CHEESECAKE
MULLED BERRIES & CHOCOLATE ORANGE TUILE

BAKED INDIVIDUAL CAMEMBERT WITH HONEY GLAZED GARLIC CROUTONS

OPTIONAL CHEESE COURSE - £11.50 SURCHARGE

SELECTION OF ARTISAN CHEESE
APPLE, PEAR, BALSAMIC & CARAMELISED ONION CHUTNEY & CHEESE CRACKERS

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