



Festive Menu One

Starters

LIL' BRGS

USDA beef - special sauce - sesame seed bun

GIN & TONIC MARINATED SCOTTISH SALMON

blackberry - cucumber tartare - soda bread & dill

ROASTED CAULIFLOWER

celeriac cream - sweet red endive - truffle & toasted hazelnuts

CHOPPED SALAD

peas - avocado - cucumber - croutons - mature cheddar

Mains

SLOW ROASTED FREE RANGE TURKEY

chestnut & sage stuffing - brussels sprouts & chestnut - all the trimmings

GRILLED USDA SIRLOIN STEAK 250G

stk sauce

NORTH SEA COD FILLET

potato rosti - peas puree - beer batter pearls - tartare sauce

WILD MUSHROOMS

cavolo nero - yucca & feta mash - mojo sauce

SERVED WITH CHEF'S SELECTION OF SIDES

Desserts

STK SWEET TREAT BOARD (TO SHARE)

assortment of chocolate cakes - mini desserts - macaroons - fun sweets - cotton candy

Head Chef - Dimitrios Niarchos / Executive Chef - John Stawicki

Guests with allergies and intolerances should make a member of the team aware before placing an order for food or beverages. Allergen information is available on request from your server. A discretionary service charge of 12.5% will be added to your bill.