



Festive Menu Two

Starters

LIL' BRGS

USDA beef - special sauce - sesame seed bun

SOFT SHELL CRAB SLIDERS

wasabi remoulade - pickled ginger

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

USDA GRAIN FED FILLET 200G

stk sauce

USDA GRAIN FED SIRLOIN 350G

stk sauce

ROASTED LAMB SADDLE & BREADED BELLY BITE

smoked aubergine puree - tenderstem quinoa salad - yoghurt 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 ICE

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.