

CHRISTMAS MENU

TWO-COURSE £36.95 / THREE-COURSE £49.95

STARTERS

Fennel and Black Treacle Cured Salmon 14

Pickled cucumber, horseradish crème fraîche,
wheat and rye crackers

Vegetable Croquettes ^(v) 13

Mushroom ketchup, grilled girolle mushrooms,
black garlic purée, spring onion

Middle Eastern Dip Selection ^(v) 13

An artisanal spread of hummus, baba ganoush, and muhammara, served with freshly baked
manakish and toasted flatbread

MAINS

Braised Beef Featherblade 28

Roasted parsnips and carrots, roast potatoes,
sprouts with chestnuts and beef jus

Porcini Mushroom, Butternut Squash and Cranberry Wellington ^(v) 22

Roasted parsnips and carrots, roast potatoes,
sprouts with chestnuts and vegetable gravy

Roast Turkey 25

With sage and onion stuffing wrapped in streaky bacon, roasted parsnips and carrots, date and
apple stuffing, sprouts with chestnuts and bacon, pigs in blankets, roast potatoes and turkey jus

DESSERT

Christmas Bread and Butter Pudding 12

With Vanilla brandy sauce

White Chocolate and Vanilla Cheesecake ^(v) 14

Raspberry fluid gel, ginger crumb

Fruit Plate ^(ve) 12

A vibrant selection of fresh seasonal fruits

A discretionary 12.5% service charge will be added to your final bill.

Adults need around 2,000 calories per day. Menu dishes and prices may change without prior notice. ^(v) vegetarians, ^(ve) vegans. All our food is prepared in a kitchen where nuts, cereals containing gluten and other allergens are present. Our menu descriptors do not include all ingredients. Please advise our staff if you have a food allergy, intolerance or coeliac disease before ordering.

Allergen information available on request.