

FESTIVE DINNER MENU

APÉRITIF

CHAMPAGNE BY THE GLASS | £13.50

FESTIVE COCKTAILS | £12.50 | CHOOSE FROM **EAST 75** or **CRANBERRY MARGARITA**

STARTERS

ROASTED WILD MUSHROOM SOUP | PARSLEY OIL & GRILLED SOURDOUGH
ROASTED HERITAGE BEETROOT | SMOKED VEGAN STRACCIATELLA, WALNUTS, SHALLOTS & CHIVE OIL
SCOTTISH SMOKED SALMON | COMPRESSED APPLE, RYE CRISPS, CHIVES, HERB OIL

MAINS

ROASTED TURKEY BREAST | PIGS IN BLANKETS, CRANBERRY SAUCE & ALL THE TRIMMINGS
BRAISED OX CHEEK | POTATO PURÉE, HONEY GLAZED CARROTS, RED WINE JUS
PAN-ROASTED STONE BASS | BRAISED WHITE BEANS, MUSSELS, TOMATO, CHILLI OIL
CAULIFLOWER STEAK | ROMESCO TOMATO SAUCE, HAZELNUT DRESSING

DESSERTS

CHOCOLATE BROWNIE | VANILLA ICE CREAM
STICKY TOFFEE PUDDING | SALTED CARAMEL ICE CREAM
CHEESE PLATE | SELECTION OF ENGLISH CHEESES, CRACKERS & FIG PRESERVE | **+£2 SUPPLEMENT**

2 COURSE = £29PP | 3 COURSE = £34PP