



December 2023 Festive Menu

Starters

Roasted Parsnip & Maple Soup, Toasted Almond, Shimeji Mushrooms, Thyme
Torched Cornish Mackerel, Escabeche, Anchovy Straw
Braised Blade of Beef Croquette, Potato Purée, Shitake, Nasturtium

Mains

Roasted Turkey Breast, Pig's in Blanket, Red Current Jus
served with Roast Potato, Maple Glazed Parsnip, Brussel Sprout & Almond Fricassee
Celeriac Schnitzel, Leek & Mushroom Fondue, 63° Poached Egg, Chestnut
Confit Pork Belly, Sauerkraut, Hash Brown, Apple & Celeriac Purée
Pan Fried Sea Bream, Risotto Milanese, Baby Octopus

Puddings

Warm Traditional Christmas Pudding, Brandy Butter, Custard
Apple & Blackberry Crumble, Clotted Cream Ice Cream
Dark Chocolate Fondant, Pistachio Ice Cream

2 Courses - £32.50

3 Courses - £39.50

Available from 28th November till 23rd December 2023

Excluding Sunday & Monday for lunch & supper

£ 10pp deposit required to secure booking

Tables of 8 or more | Pre-order required 10 days in advance of booking

*Allergens: Please speak to our team about allergens on our menu and if you require any further information, please do not hesitate to ask.
An optional service charge of 12.5% is added to your bill.*