



2 COURSES £34

3 COURSES £40

FESTIVE MENU

Starters

SPICED PARSNIP SOUP,
Granny Smith apple, artisanal bread (vg)

SCOTTISH SMOKED SALMON,
dill oil, celeriac remoulade, rye bread

PAN-FRIED WILD MUSHROOMS AND CHARRED LEEKS,
wild mushroom cream, garlic crouton, crispy onions

Main Courses

ROAST TURKEY PAUPIETTE,
*sage & onion stuffing, rosemary roast potatoes, Brussel sprouts,
pigs in blankets, roasted winter vegetables, roasting jus*

BAKED COD FILLET,
white bean and chorizo stew, roast cherry tomatoes, basil butter

BUTTERNUT SQUASH, ARTICHOKE & BEETROOT RISOTTO,
mulled beetroot syrup, Prosociano tuiles (vg)

Desserts

WARM CHRISTMAS PUDDING,
Cognac sauce, redcurrants

CHOCOLATE & ORANGE DELICE,
cinnamon spiced granola, cherry sorbet

SPICED APPLE TART,
apple glaze, crème anglaise

To Finish

FILTER COFFEE OR TEA & MINI MINCE PIE

Please inform your server of any allergies. Due to the nature of our cooking and size of our kitchen, we cannot guarantee that any items are free from allergenic substances.

Given that all our produce is fresh, there may be a requirement to deviate from the advertised above in the events of produce availability and supply issues.

All prices are inclusive of 20% VAT. A discretionary 10% service charge will be added to your table bill. Tips are gratefully received and shared between the entire staff