



LUNCH
Mon to Sat 12.30pm-4pm

DINNER
Mon to Thurs 5pm-10pm

FESTIVE SET MENU

STARTERS

CAULIFLOWER SOUP
Pickled Pear & Olive Oil

CHICKPEA FRITTERS
Carrot Salad, Coconut & Saffron Sauce

SMOKED SALMON RILLETTES
Pickled Cucumber & Dill Salad, Croutes

BANG BANG CHICKEN SALAD
Coriander, Chilli, Soy & Spicy Peanut Dressing

MAINS

BUTTERNUT SQUASH GRATIN
Goat's Cheese, Pumpkin Puree, Rocket & Pesto Crumb

SLOW COOKED PORK BELLY
Braised Red Cabbage, Mash & Roasted Carrot

SEARED SEA BREAM FILLET
Puy Lentils, Roasted Vegetables & Purple Sprouting Broccoli

ROAST BRONZE TURKEY
Roast Potatoes, Carrots & Parsnips, Pigs in Blankets & Cranberry Sauce

DESSERTS

CHOCOLATE & HAZELNUT TART
Dulce de Leche & Sweet Cherries

PEANUT BUTTER PARFAIT
Butterscotch Sauce

CHRISTMAS PUDDING
Brandy Custard

BLUE MONDAY
Chutney, Grapes & Fennel Crackers

COFFEE & WHITE CHOCOLATE FUDGE

£30 PER PERSON

Some dishes may contain nuts and other allergens. Please inform a member of staff of any allergies or dietary requirements and we will happily accommodate you. A discretionary service charge of 12.5% will be added to your bill. All prices include VAT.