Christmas

3 courses £49

Starters

Parsnips, chestnut & cranberry soup, croutons (vg)

Chicken liver parfait, red onion marmalade, truffled butter, toasted sourdough

Prawn cocktail, baby gem, avocado & Tia Maria Rose sauce

Salmon gravalax, cured in G&T, creme fraiche, dill

Mains

Norfolk turkey crown, cranberry stuffing, pigs in blankets, maple roast roots, roast potatoes, winter greens

Cornish monkfish cheeks, roasted fennel puree, new potatoes, buttered courgette

Beetroot, spinach, pine nut & cashew Wellington, maple & thyme carrots, winter greens, vegan gravy (vg)

28-day aged sirloin, tomato confit, watercress, triple cooked chips, peppercorn sauce, £8 supp.

Desserts

Sticky toffee pudding, butterscotch, vanilla ice cream

Christmas pudding, brandy cream (v)

Apple & winter berry crumble, custard (vg)

Selection of British cheeses, grapes, celery, chutney, oatcakes £6 supp.

Sides £7 per item

Pigs in blankets, honey & mustard
Sprouts, pecans, pancetta
Truffled cauliflower cheese
Mapled glazed Christmas veg (vg)