



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 lemon sole meuniere, roasted midi hasselback potatoes,
tenderstem broccoli, brown butter & capers sauce

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)

