



FESTIVE MENU

3 COURSES 23.50

WITH A GLASS OF PROSECCO 28.50 | WITH A GLASS OF VEUVE CHAMPAGNE 33.50

AVAILABLE FROM 23 NOVEMBER - 31 DECEMBER (EXCLUDES CHRISTMAS DAY)

STARTERS

- Panko-Coated Normandy Camembert**, chicory & cucumber salad, pomegranate molassas, red onion chutney (v)
Duck Parfait, British apple & fig chutney, toasted brioche
Scottish Smoked Salmon, rye bread, capers, crème fraîche
Chipotle Chilli Corn Falafel, spiced freekeh grains, pomegranate, houmous, coconut tzatziki (ve)
Butternut Squash & Sage Soup, creamy butternut squash soup, swirl of coconut dressing, pumpkin seeds, sourdough bread (ve)

MAINS

- Roast Turkey Breast**, Cumberland pig-in-blanket, thyme-ruffled roast potatoes, bacon & herb stuffing, Brussels sprouts with chestnuts, thyme-roasted carrots & parsnips, red wine jus
2l Day-Aged 8oz Rump Steak (Supplement 3.00), balsamic tomato, tobacco onions, triple-cooked chips, either peppercorn[†], Béarnaise[†] or beef dripping & thyme sauce
Crispy Pork Belly, mini apple pie, shredded Brussels sprouts & chestnuts, dauphinoise potatoes, red wine jus
Grilled Sea Bass Fillets, sautéed potatoes, Brussels sprouts & pancetta, Tenderstem[®] broccoli, lemon, thyme & white wine velouté
Pumpkin & Beetroot Tartlet, sautéed potatoes, cavolo nero, basil dressing (ve)

DESSERTS

- Sticky Toffee Christmas Pudding**, vanilla crème anglaise (v)
Warm Cranberry & Pecan Tart, whipped cream, homemade strawberry coulis (v)
Glazed Lemon Tart, Champagne sorbet, British blackcurrant curd, strawberries & blackberries (v)
Millionaire's Salted Caramel Torte, caramel sauce, sprinkles (ve)
British Cheeses (Supplement 5.00), Joseph Heler handcrafted Double Gloucester, Barbers Farmhouse Mature Somerset Cheddar, Clawson Reserve Blue Shropshire stilton, Cricket St Thomas Somerset Camembert, Fudge's biscuits, British apple & fig chutney, celery (v)

Our food and drinks are prepared in food areas where cross contamination may occur and our menu descriptions do not include all ingredients. Full allergen information will be available from early November to allow you to confirm your booking. The information available is, to the best of our knowledge correct, however is subject to change between the time of advance booking and the time of dining. If you have any questions, allergies or intolerances, or you require our allergen information, please let us know before booking and at the time of your visit. Please refer to our allergen information at the time of your visit to check for changes.

(V) = made with vegetarian ingredients, (VE) = made with vegan ingredients, however some of our preparation, cooking and serving methods could affect this. If you require more information, please ask your server. † = this dish contains alcohol. Fish dishes may contain small bones. Weights stated are approximate uncooked weights. All items are subject to availability.