



FESTIVE MENU

Two courses £30 / Three courses £36

STARTERS

Cured Salmon, beetroot cream, bramley apple, parsnip crisp

Butternut Squash Soup with candied lemon peel and thyme **VG GF**

Sticky Pickled Carrots, Celeriac remoulade, walnut vinaigrette **V GF N**

MAINS

Turkey with all the trimmings

Braised Shin of Beef, roast onions and pancetta, 'burnt' broccoli, peppercorn sauce **GF**

Grilled Sea Bream, fennel, broad bean and clam veloute, saffron new potatoes **GF**

Swede Fondant, saute mushrooms and spinach, carrot puree, crispy kale **VG GF**

DESSERTS

Christmas Pudding, brandy sauce **VG**

Sticky Toffee Pudding, Dulce de leche, spiced rum banana

Winter Berry Panna Cotta, dark chocolate granola **N GF**

Please let a team member know of any allergies or dietary requests.

A discretionary service charge of 10% will be added to your bill