

Christmas Menu

Three courses £44.95

Starters

Butternut squash soup

Coconut yoghurt & wheat-free
sourdough croutons

Ricotta on toasted wheat-free sourdough

Fresh figs, fig chutney, agave syrup & seeds

Ham hock terrine

Piccalilli & sourdough toast

Smoked salmon

Rye bread & caperberries

Beetroot falafel

Hummus, pomegranate & puffed rice

Mains

Roast Norfolk turkey & all the trimmings

Chipolatas, pork & apricot stuffing, roast
potatoes & seasonal vegetables

Vegan wellington

'Simplicity' mince, wilted winter greens & roasted
beetroot with gravy & seasonal vegetables

Cornish cod

Lemon & herb crust, truffle mashed
potatoes, winter greens & lemon

12-hour braised ox cheek

Truffle mashed potatoes, winter cabbage
& watercress velouté

N'duja & superstraccia tortellini

Vegan superstraccia cheese, vegan n'duja,
pumpkin velouté, baby spinach & seeds

Sirloin steak *(£7 supplement)*

8oz Himalayan salt 28-day dry aged
British beef, Béarnaise sauce & chips

Desserts

Baked vanilla cheesecake

Winter fruits

Mango & coconut panna cotta

Passion fruit & oat biscuit crumb

Chocolate opera cake

Chantilly cream

Christmas pudding

Custard & redcurrants

Cheese platter *(£3 supplement)*

Stilton, cheddar, brie, spiced pear
chutney & oatcake biscuits

For that extra sparkle

A glass of prosecco, three courses &
half a bottle of Chenin Blanc or Merlot
£59.50 per person

Go all out! A glass of Crémant, three
courses & half a bottle of Picpoul de
Pinet or Malbec £67 per person

 Vegetarian  Vegan  Gluten friendly

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. Whole party must order from the same menu or package. Deposit required to secure booking. Full T&Cs apply, please speak to our lovely team.

Two courses available upon request for £31.95pp, please note that this is subject to availability.

Past, Present
& Yet to come



by DRAKE & MORGAN



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& *Yet to come*



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