

Festive Menu

2/3 Courses

TO START

SMOKED SALMON & DILL MASCARPONE

served with toasted sourdough bread, and a lemon and caper dressing

CHICKEN LIVER PÂTÉ

with balsamic onions and toasted sourdough bread

MUSHROOM & TOMATO BRUSCHETTA

warm mushrooms and cherry tomatoes, drizzled with aged balsamic on toasted sourdough bread

SPICED CELERIAC SOUP

croutons, spiced pumpkin seeds and chilli oil

MAINS

TURKEY INVOLTINI

wrapped in smoked bacon, with honey-glazed carrots, sprouts, braised red cabbage, garlic and rosemary roast potatoes and sage gravy

Add on a portion of pigs in blankets

SLOW-COOKED BEEF

served with potato gratin, parsnip purée, sautéed mushrooms, honey-glazed carrots and red wine jus

Add on a portion of pigs in blankets

PAN-FRIED COD FILLET

served with crushed potatoes, baby spinach and green kale, rich lobster bisque and Lardo

VEGAN FLANK STEAK

served with roast potatoes, mushrooms and glazed carrot, greens and rich gravy

BUTTERNUT SQUASH RAVIOLI

served with toasted almonds, sage butter, mixture of heritage and vine tomatoes

ADDITIONAL SIDES

SKIN-ON FRIES*

with our Italian-blend seasoning with truffle oil and Gran Moravia cheese

GARLIC & SAGE ROAST POTATOES

PIGS IN BLANKETS

coated in honey and parsley

SEASONAL GREENS

with tenderstem broccoli

DESSERTS

CHRISTMAS PUDDING

served with a brandy-infused Crème Anglaise

CHEESEBOARD

pecorino, goats and gorgonzola, served with chutney, crackers, celery and apple

SORBET

trio of lemon, mandarin, and fruits of the forest

WARM CHOCOLATE BROWNIE

served with salted caramel gelato ice cream, and dark chocolate sauce

BISCOFF CHEESECAKE

light and 'creamy' with a golden biscuit base

PISTACHIO TIRAMISU

layers of pistachio cream, mascarpone, and espresso-soaked sponge, finished with crushed pistachios

 Vegetarian  Vegan

Due to our cooking processes and kitchen set up there is a potential risk of cross-contamination of allergens. This includes our recipes without intentional gluten ingredients for our pizzas bases and pastas, and any items which are deep fried (highlighted with an *). Therefore these may not be suitable for those with severe allergies or strict dietary requirements. 2000kcal is the recommended daily intake for adults, calorie needs vary by individual. A discretionary 12.5% service charge will be added to your bill.

We work closely with suppliers to bring you the best of the season, dishes may vary slightly to reflect this.