



Festive MENU

TWO COURSE £34.95 | THREE COURSE £39.95



STARTERS

Paprika & Garlic Potted Shrimps (G)
w/ sour cream, sun-dried cherry tomatoes, garlic butter,
sourdough bread

Celeriac & Truffle Soup (G) (VE)
w/ chive oil and sour dough toast

Meat & Saffron Arancini (G)
w/ pomodoro sauce, parma ham, rocket salad & parmesan
shavings

Pan-Seared Scallop (G)
w/ butternut squash risotto, wild rocket salad, pancetta
& parmesan fondue

MAINS

Maple-Glazed Turkey (G)
w/ roasted potatoes, Yorkshire pudding, roasted root
vegetables and sautéed vegetables

Roasted British Beef
w/ roasted potatoes, Yorkshire pudding, roasted root
vegetables and sautéed vegetables

Eggplant Milanese
w/ crispy baked eggplant, pomodoro sauce, wild rocket
salad, tender broccoli & parmesan shavings

Grill Miso & Honey-Glazed Salmon
w/ crushed garlic, new potatoes, charred tenderstem
broccoli, white wine & clam sauce

DESSERTS

Christmas Pudding
w/ brandy anglaise

Sticky Toffee Pudding
w/ toffee sauce and vanilla ice cream

Crème Brûlée
w/ shortbread and brandy-soaked berries

SIDES – £4.95

Pigs in Blankets
Sautéed Greens
Truffled Cauliflower Cheese

FROM 1st NOVEMBER TO 23RD DECEMBER
(MUST BOOK THROUGH FESTIVE BOOKING LINK)

(PLEASE ASK FOR OPTIONS) V = Vegetarian options available | VE = Vegan options available | G = Gluten-free options available. Please ask a member of staff for details. All dishes may contain nuts, nut derivatives or other allergens. Please inform a member of staff of any food allergies, intolerances or dietary requirements before ordering.

