



Christmas Menu

3 Courses £29.95

Organic Sparkling White or Rose Wine £5

Bread with Balsamic Oil - Marinated Pitted Olives - Whole Harissa Gordal Olives £3.75 each

Starters

Ham Hock & Chicken Terrine, Red Onion Chutney & Toasted Focaccia
Mushroom & Chestnut Soup, Truffle Oil 
Aubergine Pesto Crusted Salmon 

Mains

12 Hour PX Braised Beef, Sobrasada Croquettes, Greens & Rioja Jus
Cumin Roasted Carrot, Braised Puy Lentils & Tahini Dressing 
Pan Fried Hake, Caper Butter, Portuguese Potatoes

Desserts

Christmas Pudding Cheesecake
Spiced Prune & Marmalade Tart, Creme Anglaise
Poached Pear with Pistachio  

Cheese Selection* £4 Supplement

Brie de Meaux, Aged Manchego & Cropwell Bishop, Chutney & Biscuits

A 12.5% Service Charge will be added to the bill. This is shared equally amongst our lovely team.

Deposits £15 person to secure the reservation.

The deposit will be redeemed on the evening against the bill or returned to the payment card.
(As we have to order & prepare the food in advance, we regret that deposits and menu costs will be retained if we are not informed of guests not turning upon the day within a 72hrs)

Dishes may contain nuts, please advise your server of any allergies.
Please ask if you have any dietary requirements or questions about the menu.
A Discretionary 12.5% will be added to your bill.

 = Vegetarian  = Gluten Free  = Gluten Free on request  = Dairy Free  = Vegan  = Vegan on request

