



Christmas Menu

2 Courses £27 - 3 Courses £35

Bread with Balsamic & Oil / Marinated Pitted Olives /
Whole Harissa Gordal Olives £4 each

Aperitif

Organic Sparkling White or Rosé Wine £7
Christmas Fruit Bellini £8

Starters

Roast Butternut Soup, Toasted Pumpkin Seeds & Tahini (VG) (GF)
Home Cured Gravlox, Horseradish Mousse, Lemon Tonic Jelly (GF)
Pork, Pistachio & Apricot Terrine, Cornichons, Toast

Mains

12 Hour Braised Shin of Beef, Rich Red Wine Jus (GF)
Confit Chicken Leg, Sweet Potato & Plum (GF)
Seared Fillet of Bream, Dill Cream, Kalamata, Crispy Onion
Lentil Wellington (VG)

All Served with Thyme Roasted Potatoes, Roast Vegetables & Greens (VG) (GF)

Sides

Dauphinoise Potatoes / Truffled Cauliflower Cheese /
Brussel Sprout, Chestnuts & Bacon £4.95 each

Desserts

Baileys Cheesecake
Coconut & Date Pannacotta (VG) (GF)
Chocolate, Caramel Mousse, Maldon Salt
Rosemary Cured Manchego, & Biscuits

Chocolate Truffle £2.50 each

A discretionary 12.5% will be added to your bill

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 10% will be added to your bill.

(V) = Vegetarian (GF) = Gluten Free (GF*) = Gluten Free on request (DF) = Dairy Free (VG) = Vegan (VG*) = Vegan on request

