

CHRISTMAS FAYRE

2 COURSE - 26PP | 3 COURSE - 34PP
AVAILABLE 24/11 - 19/12 ALL DAY EVERYDAY

STARTERS

CHICKEN LIVER PARFAIT - 9
CROUTES, SALAD, RED ONION MARMALADE

WILD GARLIC MUSHROOMS - 9
SPINACH, TRUFFLE, PARMESAN, TOASTED SOURDOUGH
BUTTER POACHED COD LOIN - 12 | SURCHARGE + 2
SEA HERBS, APPLE, CANDIED WALNUT, CHAMPAGNE BUTTER SAUCE

TEMPURA KING PRAWNS - 10
PICKLED CUCUMBER, CHILLI & GARLIC MAYO

MAINS

SLOW BRAISED FEATHERBLADE OF BEEF - 20
ROAST CARROT, COMTÉ POTATO, CRISPY ONIONS, HERBS, HAZELNUT MAYO

PAN ROAST MONKFISH - 24 | SURCHARGE + 4
ROAST CAULIFLOWER, SEA HERBS, DASHI, BONITO GEL, SAKÉ SAUCE

BUTTER BASTED TURKEY - 19
ROAST CARROT, PARSNIP PURÉE, SPROUTS WITH PANCETTA, MASH, GOOSE FAT
ROAST POTATOES, PIG IN BLANKET, SAGE & ONION STUFFING, CRANBERRY GEL

CELERIAC RISOTTO - 19
ROAST SALSIFY, PARMESAN TUILE

DESSERTS

FESTIVE CRUMBLE TART - 8
BAILEY'S CLOTTED CREAM

STICKY GINGER PUDDING - 8
CLEMENTINE, CRÈME ANGLAISE

TRADITIONAL CHRISTMAS PUDDING - 8
BRANDY SAUCE

3 CHEESE BOARD - 11 | SURCHARGE + 3
GRAPES, FIG CHUTNEY, FRUIT LOAF, CRACKERS, MARMITE BUTTER

PLEASE INFORM US OF ANY FOOD ALLERGIES / INTOLERANCES BEFORE ORDERING AS NOT ALL INGREDIENTS ARE LISTED ON THE MENU.
WHILST WE MAINTAIN EXCELLENT ALLERGEN PRACTICES, DUE TO THE WIDE RANGE OF INGREDIENTS USED IN OUR SMALL AND BUSY
KITCHEN, FOODS MAY STILL BE AT RISK FROM CROSS CONTAMINATION.