



MIDWEEK FESTIVE DINNER MENU

To begin

Cauliflower & chestnut soup (pb)
Hazelnut crumb, grilled focaccia

Chicken liver parfait
Red onion chutney, port jelly, grilled sourdough

Wild mushroom fricassee (pb)
Grilled sourdough

Crispy fried chicken (gif)
Winter leaves, rosemary & garlic mayo

Smoked salmon rilette
Rye bread, pickled cucumber

To follow

Roast turkey breast (gif)
Triple cooked potato, cranberry & walnut stuffing, bacon & onion sprouts,
honey-glazed carrots, braised red cabbage & gravy

Festive spiced nut & cranberry Wellington (pb)
Triple cooked potato, onion sprouts, carrots, braised red cabbage & vegetarian gravy

12-hour braised beef shin
Creamy mash, winter vegetables, red wine jus

Pan fried salmon (gif)
Crispy potatoes, spinach & fennel, Prosecco & herb sauce

8oz 28-day dry aged flat iron steak
Skinny fries, confit garlic mushroom, peppercorn sauce
10oz rib eye upgrade +£10 8oz fillet upgrade +£12

To finish

Christmas pudding (v)
Crème anglaise, brandy berries

Baileys crème brûlée (v)
Brandy snap tuile (gif on request)

Sticky toffee pudding (v)
Miso butterscotch, vanilla ice cream

Ice Cream & Sorbets (v/gif)
Ask for today's flavours (sorbets - pb)