



MIDWEEK FESTIVE DINNER MENU

TO BEGIN

Festive spiced carrot soup (pb)

Fennel cream, focaccia

Beef croquettes

Tarragon mayo, pickled shallots

Smoked salmon rilette

Pickled cucumber, charred focaccia (gif on request)

TO FOLLOW

Roast turkey breast (gif)

Roast potatoes, cauliflower cheese, braised red cabbage, bacon fried sprouts, gravy

Root vegetable & cranberry Wellington (pb)

Roast potatoes, cauliflower cheese, braised red cabbage, sprouts, vegetarian gravy

12-hour braised beef shin

Roast potatoes, cauliflower cheese, braised red cabbage, bacon fried sprouts, gravy

Roast cod

Crushed new potatoes, fennel, white wine beurre blanc

8oz 28-day dry aged flat iron steak

Skinny fries, confit garlic mushroom, peppercorn sauce

10oz rib eye upgrade +10

8oz fillet upgrade +12

Sides +4.5 each: Pigs in blankets | Red cabbage | Bacon fried sprouts | Roast potatoes

TO FINISH

Christmas pudding (pb)

Crème anglaise, brandy berries

Chocolate brownie (v)

Seasonal fruits, Chantilly cream

Baileys crème brûlée (v | gif)

Clementine crumble

Ice Cream & Sorbets (v | gif)

Ask for today's flavours (sorbets - pb)

(v) vegetarian | (pb) plant based | (gif) gluten ingredient free