

CHRISTMAS A LA CARTE

Chef's Selection Menu *2 Courses £38 | 3 Courses £45*

STARTERS

BEEF CARPACCIO
Smoked Goats Curd, Salt Baked Beetroot,
Sourdough, Beef Fat Aioli, Naturism (GFA)

SCALLOPS £8 SUPPLEMENT
Compressed Cucumber, Coriander Sauce Vierge,
Puffed Wild Rice, Massaman Sauce, Coriander Oil

ENGLISH BURRATA
Blood Orange, Honey Roast Beetroot, Candied
Walnut Brittle, Seed pesto (GFA)(VE)

SOUP OF THE DAY
Toasted Focaccia Croutons (GFA)(VE)

MAINS

TURKEY ROULADE
Wrapped in Streaky Bacon, Spiced Braised
Cabbage, Sprout Tops, Parsnip Puree, Roast
Carrot, Fondant Potato

DUCK BREAST
Duck Breast, Sweet Potato, Blackberry,
Spiced Duck Leg Choux Farce (GFA)

CHAR SIU MONKFISH
Potato Terrine, Bok Choi, Pickled Mooli,
Coconut, Sesame

PUMPKIN & SAGE TORTELLINI
Butternut Veloute, Crispy Sage, Pecorino,
Toasted Pumokin Seeds (DFA) (VG)

FROM THE GRILL

All Served with: Chargrilled Cep, Spinach Puree, Hashbrown Chips, Rarebit, Green peppercorn sauce

18_{oz} DRY AGED BEEF FILLET £8 SUPPLEMENT

SIDES

TRIPLE COOKED CHIPS (GF)(DF) £6
Add Truffle Mayo £2 | Add Parmesan £1

SEASONAL GREENS (GF) £6

ROASTED ROOT VEGETABLES £6
Honey & Thyme Glaze

CHARGRILLED BROCCOLI £6
Lemon Aioli

HOUSE SALAD £5
Gem Lettuce, Lollo Rosso, Croutons, Aged
Parmesan, Caesar Dressing (GFA)

CREAMY MASH £6
Crispy Onions, Herb Oil

DESSERTS

COFFEE CHEESECAKE
Chocolate Cremieux, White Chocolate Aero, Cherry
Sorbet

BANANA CREME
Rum & Pink Peppercorn Syrup, Roasted
Banana Puree, Coconut Sorbet, Pineapple
Carpaccio

PANETTONE BREAD & BUTTER PUDDING
Honeycomb Ice Cream, Vanilla Anglaise

BRITISH 4 CHEESE SELECTION (GFA) £5 SUPPLEMENT
House Chutney, Crackers, Pickled Celery, Quince & Port Gel

(V) - Vegetarian | (GF) - Gluten free | (GFA) - Gluten Free Available | (N) - Contrains Nuts | (DF) - Dairy Free | (DFA) - Dairy Free Available

Please make a member of staff aware of any allergies or intolerances when ordering.
A discretionary 10% service charge will be added to your bill