



Festive Menu

2 courses £28 | 3 courses £34

Starters

Game terrine, chutney, pickled mushrooms, sourdough
Beetroot cured trout gravadlax, horseradish crème fraîche
Roast cauliflower, dates, tahini VG

Mains

Roast Norfolk turkey, *all the trimmings*, pigs in blankets
Wild mushroom & savoy Wellington, roast potatoes,
seasonal vegetables, gravy VG
Beef shin, mash, roast carrot, port & wine jus
Fish stew, gruyère croûte, rouille

Puddings

Christmas pudding, brandy butter VG
Chocolate yule cake, chocolate ganache, raspberries
Coconut eggnog panna cotta, quince, orange shortbread

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team