

Festive Menu

2 course £28 | 3 courses £34

Small Plates

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

Desserts

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