



FESTIVE DINING 3 COURSES £35

STARTERS

parsnip soup, apple caramel, focaccia croutons
duck liver parfait, black cherry, brioche
trout rilette, cucumber, dill crisp

MAINS

turkey bacon parcel, traditional garnish, cranberry sauce
sea bream, potted shrimp sauce, new potatoes
pan fried gnocchi, wild mushroom, cavolo nero

SWEETS

christmas pudding, brandy cream
apple and cinnamon crumble, vanilla ice cream
truffle brie, honey, crackers



If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist. All prices are inclusive of VAT. A discretionary 12.5% gratuity is added to the bill and divided between all staff, independently from the business.