



FESTIVE DINING

2 COURSES £32.50 | 3 COURSES £39

STARTERS

jerusalem artichoke soup, cranberries, cobnut, rosemary scone
duck parfait, black cherry, brioche
cured salmon, oyster mayonnaise, fennel, pickled cucumber

MAINS

turkey bacon parcel, pigs in blankets, traditional garnish
cod, braised coco beans, alsace ham, champagne velouté
celeriac croustade, king oyster mushroom, curried lentils

SWEETS

christmas pudding, custard, redcurrant
pear & blueberry strudel, vanilla ice cream
isle of wight blue cheese, ginger cake, rhubarb chutney

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.