

Festive Menu

2 course £29 / 3 course £37

Starters

Korma spiced parsnip soup

bay infused maple, bread (*v, vga, gfa*)

Wild mushroom and mozzarella arancini

mushroom and caper ketchup, spinach puree, parmesan (*v*)

Chicken and tarragon terrine

celeriac and truffle puree, chorizo, onion jam (*gf*)

Pulled pork bao bun

pickled red cabbage, crispy pork and onions, yuzu and sriracha mayo, black sesame, coriander

Salt and pepper squid

lemon aioli

Mains

Traditional roast turkey breast

ballotine of leg, duck fat roasties and Christmas trimmings (*gfa*)

Confit duck leg

creamed potato, red cabbage, glazed carrot, parsnip crisps and red wine jus (*gfa*)

Pan seared chalk stream trout and crispy squid

lobster bisque orzo, capers, peas and kale

Beef and pork burger

barbecue tomato relish, baby gem lettuce, sliced tomato, pickles, skinny fries (*gfa*)

Tofu katsu Buddha bowl

peanut curry sauce, rice, slaw and charred broccoli (*v, vga*)

Desserts

Christmas pudding

brandy sauce, cranberry compote, florentine (*gfa*)

Bakewell trifle

mulled wine, black cherry, vanilla custard, toasted almonds

Dark chocolate cremeux

berry coulis, chocolate soil, honeycomb (*gfa*)

Sticky toffee pudding

butterscotch sauce, vanilla ice cream

Warm chocolate chip cookie dough

Biscoff ice cream