CHRISTMAS SET MENU

2 courses for 59 or 3 courses for 75 per person 2 courses only available at lunchtime

WHILE YOU WAIT

Sourdough focaccia, cranberry & clementine butter / 680 Kcal 2.50 supplement per person (to be taken by whole group)

STARTERS

Brixham monkfish carpaccio, pickled mussels, clementines, samphire, dill / 579 Kcal
Yorkshire venison tartare, pickled celeriac, blackberries, hazelnuts / 502 Kcal
Heritage beetroots, black figs, pomegranate molasses, goats curd, chard / v / 428 Kcal
Grilled kohlrabi, burnt apple, whipped vegan feta, walnuts, dates / ve / 459 Kcal

MAINS

Turbot, roasted leeks, wild mushrooms, champagne & caviar beurre blanc / 867 Kcal

Chestnut & cranberry stuffed turkey, duck fat roasties roasted roots, pigs in blankets,
red cabbage, Brussels sprouts, gravy / 1414 Kcal

Glazed salsify, crispy duck egg, pumpkin seeds, trompettes / v / 504 Kcal

Roasted cauliflower, capers, raisins, toasted almonds, truffle / ve / 325 Kcal

902 Dairy Cow sirloin, hispi cabbage, cauliflower cheese croquette, bone marrow gravy / 1385 Kcal

Upgrade your steak to a 702 fillet steak / 1280 Kcal / 12.5 supplement

SELECTION OF SIDES

A selection of seasonal sides served to the table / 5 supplement per person

Triple cooked chips / 527 Kcal

Heritage squash, harissa, dukkah / ve / 315 Kcal

Purple sprouting broccoli, clementine butter / v / 376 Kcal

DESSERT

Dark chocolate mousse, clementine, buttermilk, honeycomb / v / 554 Kcal

Port poached pear, hazelnut & vanilla cream / ve / 609 Kcal

Christmas pudding, cranberry compote, brandy custard / v / 578 Kcal

Long Clawson blue, seasonal chutney, fig & spelt crackers, celery / v / 483 Kcal / 7.5 supplement

PETIT FOURS

Coffee & mince pies / v / 431 Kcal / 5 supplement per person (to be taken by whole group)