



CHRISTMAS CHEF'S CHOICE MENU

49 per person

Available Mondays and Saturdays only

W H I L E Y O U W A I T

Sourdough focaccia, caramelised onion butter
2.50 supplement per person (to be taken by whole group)

S T A R T E R S

Cured salmon, beetroot, horseradish, creme fraiche
Burrata, spiced pear, pomegranate / v
Beef carpaccio, pickled shallots, blue cheese, walnuts, endive
Salt-baked celeriac, pickled mushrooms, raisins, tarragon, vegan labneh / ve

M A I N S

Cornish monkfish, champagne beurre blanc, sprouting broccoli, pickled shallot, watercress
Chestnut & cranberry stuffed turkey with all the trimmings, pigs in blankets, gravy
Chestnut gnocchi, salsify, sage, sprout tops, chilli / ve
Heritage squash, poached egg, pepper, pumpkin seeds, truffle / v
9oz Dairy Cow sirloin, watercress, pickled shallots, ox cheek gravy, truffle chips
Upgrade your steak to a 7oz fillet steak / 12.5 supplement applies

S E L E C T I O N O F S I D E S

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

D E S S E R T

Dark chocolate cheesecake, caramel ice cream / v
Iced mango parfait, passionfruit, lime, mint / ve
Christmas pudding, brandy custard, redcurrant compote
Long Clawson blue, seasonal chutney, fig & spelt crackers / v / 7.5 supplement applies

P E T I T F O U R S

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

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.
An adult's recommended daily allowance is (2000 Kcal).
Tables are subject to a discretionary service charge of 12.5%
(v) vegetarian (ve) vegan.*