



# Festive Menu



2 courses - £27.95 / 3 courses - £34.95

## Starter

**Creedy Carver duck leg bonbon and smoked breast**  
*Spiced plum ketchup, beetroot remoulade*

**Chalk Stream Farm trout cured in Liberation IPA**  
*Cucumber, apple, celeriac, crème fraiche, rye croutons, pickled fennel*



**Roasted heritage beetroots**  
*Whipped feta, candied walnuts, blackberry vinaigrette (pb)*

**Wild mushroom soup**  
*Miso-roasted chestnuts, tarragon (pb)*

## Main

**Kelly Bronze turkey ballotine**  
*Goose fat roasties, winter greens, pigs in blankets, mulled wine cranberry sauce*

**Aberdeen Angus beef, seared sirloin and sticky ox cheek**  
*Confit potato, Jerusalem artichoke, shallot, green peppercorn*

**Fillet of seabream**  
*Lemon and herb crust, lobster sauce, samphire, saffron potatoes*

**Pumpkin and sage tortelloni**  
*Crown prince squash, kale, pumpkin seeds, smoked chilli oil (pb)*

## Puddings

**Spiced sticky date pudding**  
*Vanilla ice cream, rum butterscotch (v)*

**Chocolate espresso cheesecake**  
*Hazelnut meringue, cherry sorbet (v)*

**Winter fruit and almond crumble**  
*Apples, plums and blackberries, vanilla custard (v) (pbo)*

**Chai latte rice pudding**  
*Saffron poached pear, cinnamon ice cream, pistachios (v)*

### Allergen Info -

(v) Veggie friendly, (pb) Plant-based, (pbo) Plant-based option available on request. Ask a team member for gluten friendly options. Please inform a member of our team of any allergies before placing your order. We cannot guarantee the absence of all allergens in our dishes.



Recycled (FSC) paper & designed for single use only.