

31K

DINNER MENU

1 - COURSE £15

2 - COURSE £22

3 - COURSE £28

TUESDAY - SATURDAY

4 - 9

we've included notes for our vegan and gluten-free diners;
for a full list of allergens, please scan the QR code

TO START

- **duck liver + orange parfait** served with oven-warmed french bread
- **potted shrimp** with clarified lemon butter, served with crostini
- **shallot tarte tatin** in puff pastry with balsamic, and a pea shoot salad
- **roasted red pepper soup** with vegan cream and a dash of paprika

MAIN

- **ballotine of turkey** breast meat medallions with a festive stuffing
- **root vegetable wellington** with a layer of spinach in flaky pastry
- **pan-fried salmon** fish fillet cooked in a citrus compound butter
- **sage + onion roulade** with cranberries encased in a vegan mince

+ SAUCE

- **peppercorn** silky cream sauce over a brandy and beef stock base
- **gravy** stock stewed gently, on a low heat, until rich and glossy
- **parsley cream** split with green streaks of fresh herb-infused oil
- **cranberry + chilli jam** deep red chutney with a hint of sweet spice

+ SPUD

- **chive mash** smooth, creamy maris pipers laden with salted butter
- **fondant** cut, browned, and braised in vegetable stock until tender
- **roasties** crispy potatoes with garlic, coated in rosemary and thyme
- **dauphinoise** thinly-sliced potatoes in a garlic and onion cream

+ GREEN

- **braised cabbage** with apple, doused in cider vinegar and slow-cooked
- **parsnips + carrots** brown-sugar coated, slow-roasted root vegetables
- **creamed leeks** thinly-sliced, sautéed with vegan cream and garlic
- **brussels** roast baby sprouts sprinkled with pomegranate seeds

FOR PUD

- **xmas pud** with currants, served with a blowtorched brandy butter
- **chocolate + orange mousse** rich, cocoa quenelles with fresh orange
- **spiced apple crumble** served with a plant-based vanilla custard

1-course: £15pp
2-course: £22pp
3-course: £28pp

SIDES →
(+£5)

■ **pigs in blankets**

■ **chips + gravy**

■ **yorkies + gravy**

■ **cauliflower bechamel**



full
allergen
list