

Festive Sharing Menu

£76 per person

Bites

Blistered Peppers | paprika (vg, gf)

Marinated Nocellara Olives | rosemary (vg, gf)

Cured Meat Selection | cornichons (gf)

Starters

Heritage Beetroot | wild rocket, goats' cheese, candied walnuts (v, gf, n)

Butternut Squash | quinoa, bitter leaves, lemon (vg, gf)

Burrata | winter tomatoes, olives (v, gf)

House Cured Salmon | horseradish, soda bread

Mains

Forest Mushroom Tortelloni | aged parmesan, black truffle (v)

Whole Cornish Seabass | brown butter, samphire, capers (gf)

Norfolk Turkey | sage & onion stuffing, cranberry jus

Sides

Mixed Leaves | shallot vinaigrette (vg, gf)

Fine Green Beans | garlic, chilli (vg, gf)

Roast Baby Potatoes | old bay mayonnaise (v, gf)

Honey Roast Carrots & Parsnips | parsley (v, gf)

Desserts

Warm Mince Pies (v)

Bramley Apple & Cinnamon Crumble | vanilla ice cream (v)

Black Forest Chocolate Mousse (vg, gf)

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free

If you have any allergies or intolerances, please speak to a manager about your requirements before ordering. A full list of allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current rate.

Please note that a discretionary service charge of 13.5% will be added to your bill.