



STARTERS

Duck, orange, pistachio and tarragon rillettes, quince jelly, winter pickles, sourdough toast

Roast celeriac soup, toasted chestnuts and seeds, sourdough toast (v)

Severn and Wye smoked salmon, shallots, capers, parsley and lemon, sourdough toast

Roast Crown Prince squash, beetroot, Brussel tops, lentils, orange and mixed seed salad (vg)

MAINS

All served with goose fat roast potatoes and honey roasted carrots & parsnips

Crown of English Rose turkey, pigs in blankets, bread sauce, Brussel tops and chestnuts

Beetroot, fennel and mixed nut roast, Bloody Mary sauce, rosemary roast potatoes, Jerusalem artichokes, Brussel tops (vg)

Spiced cider braised pork belly, crushed winter roots, Brussel tops, Bramley apple and rosemary sauce

Roast Scottish trout, creamed celeriac, fennel, leeks and gremolata

Slow cooked beef, star anise and parsnip suet pie, crushed winter roots, Brussel tops

PUDDINGS

Christmas pudding, spiced syrup, brandy butter ice cream

Vegan chocolate brownie, dairy free yogurt, cranberries, hazelnuts, walnuts

Apple and quince crumble, custard

Cenarth brie, quince jelly, celery, seeded crackers

Spiced winter fruit Bakewell, clotted cream

3 courses £33

Before you order your food and drink, please inform a member of staff if you have a food allergy or intolerance.

We're proud to source the finest seasonal fruit, vegetables, meat, fish and dairy to create our menus. 

Tables of 8 or more are subject to a discretionary service charge of 12.5%



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