

## **FEASTING MENU**

Our feasting menus are served sharing style. Sleeves up, dig in.

Fire-roasted Padrón peppers, Maldon salt (Ve) Hummus, golden raisins, toasted almonds, parsley (Ve) Salt cod croquettes, tartare aioli, Parmesan

Herb and butter-roasted turkey breast

The Christmas Vithivier (Ve)

with

Garlic and thyme-roasted potatoes (Ve)
Pigs in blankets
Creamed sprouts (V)
Vimto-braised red cabbage (Ve)
Whole glazed carrots, parsley (Ve)

Sticky toffee pudding, orange miso caramel, salted caramel ice cream, pecans (V)
Fig pavlova, honey, yoghurt, tahini (Ve)

Monday to Saturday 32<sup>50</sup>

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order please inform a member of the team if anyone in your party has a food allergy. This menu is subject to availability. A discretionary 10% service charge will be added to your bill. Prices include VAT.