



GREAT EXHIBITION

Two Courses - £32
Three Courses - £37

Duck & Orange Paté (gf)

Caramelised onion chutney, toasted sourdough

Baby Leeks (v, vgo, n)

Charred leeks, confit garlic aioli, hazelnuts, mascarpone

Grilled Tiger Prawns

Atlantic prawns with chilli, lemon & white wine, mojo verde, toasted sourdough

Bronze Turkey (gf)

Turkey crown, roast potatoes, maple roasted carrots & parsnips, seasonal greens, gravy

Fillet of Hake

Hake, parsley mash, tenderstem broccoli, lemon butter sauce

Wild Mushroom Pie (vgo)

Mushroom & red wine jus, crushed new potatoes, minted peas

Sides (to share):

Pigs in blankets £8

Sage & onion stuffing £8

Sprouts & pancetta £8

Christmas Pudding (n, vgo)

Sherry custard, candied pecans

Chocolate Fondant

Vanilla ice cream, caramel sauce

Lemon Panna Cotta Tart

Clotted cream, forest berries

If you have any allergies, dietary requirements or menu enquiries, please ask a member of staff and we'll do our best to accommodate. All items are subject to availability.

vg – Vegan, v – Vegetarian, gfo – Gluten free option, vgo – Vegan option, n - contains nuts