

45TH&7TH

CHRISTMAS DAY MENU

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Selection of Bread Whipped butter Output Description:	£5.00
Padron Peppers Sumac ©	£9.00
Charcuterie Selection ©	£13.00
Corn Ribs House seasoning, chilli, sriracha mayo ♥	£9.00
Cheese Croquette 3pc, Quince jelly, parmesan ♥	£9.00
Crispy Baby Squid House seasoning, green chilli, lime, radicchio 😉	£10.00
Burrata Peach gazpacho, basil pesto, cucumber, grilled peach ♥ ಈ	£14.00
Heritage Tomatoes Mixed heritage tomatoes, ajo blanco ©	£8.00
Wild Mushroom Tagliatelle Seasonal wild mushroom, chestnut ♥	£15.00
Brixham Wild Seabass Ceviche Miso tigers' milk, passion fruit, cancha,	
coriander, pomegranate, crispy sweet potato 😉	£12.00
Chilli Tomato Mussels White wine, sambal, tomato, lemon @	£12.00
Galician Octopus Romesco, baby potato, smoked paprika @	£13.00
Roast Pork Belly Quince jelly	£24.00
Roast Beef Rump Horseradish	£27.00
Turkey Parcel Stuffing	£24.00
Beetroot Wellington ®	£22.00
All served with roast vegetables, potatoes, Yorkshire pudding, pigs in blankets &	gravy
Caesar Salad Baby gem, parmesan, croutons ♥ €	£9.00
Skin on Fries Mixed herbs, smoked paprika ©	£6.00
Cauliflower Cheese ©	£9.00
Burnt Cheesecake Strawberry compote	£9.00
Tiramisu Marsala, mascarpone, ladyfingers	£8.00
Ice Cream Vanilla, vegan salted caramel	£6.00
Sorbet Raspberry, lemon	£6.00

If you have any allergies or dietary requirements, please inform a member of our team.

There will be a discretionary 12.5% service charge added to your bill. All prices inclusive of VAT.

G Gluten Free

Vegan

Vegetarian