



# FESTIVE MENU

*3 Courses from £45 per person*

## Starters

- Maple roasted parsnip & apple soup (vg)
- Pink peppercorn & pomegranate cured Scottish salmon,  
pickled cucumber, dill crème fraîche
- Whipped chicken liver parfait, brioche, preserved cherries
- Roast beetroot, chicory, whipped feta,  
cranberry & Granny Smith salad (vg)

## Mains

- Roast crown of Norfolk turkey, pigs in blankets, chestnut  
& thyme stuffing, roasted roots, sprouts, roast potatoes, gravy
- Baked North Sea cod fillet, soft herb crust, kale,  
pink fir potatoes, saffron velouté
- Slow-braised beef cheek, aligot potato,  
foraged mushrooms, spinach, jus
- Wild mushroom, celeriac & spinach pithivier, roasted roots,  
sprouts, roast potatoes, truffle & chestnut sauce (vg)
- 28-day Himalayan salt aged sirloin steak, triple cooked chips,  
watercress, peppercorn sauce *£8 supplement*

## Desserts

- Festive Queens of pudding, spiced baked custard, redcurrant  
& sloe gin compote, Italian meringue (v)
- Sticky toffee Christmas pudding, brown butter ice cream,  
spiced toffee sauce (v)
- Belgian chocolate torte, caramelised pecan, stem ginger (vg)
- Clementine sorbet, mulled berries, oat crumble (vg)
- Baron Bigod, date & walnut sponge, spiced plum

## For the table

- Pigs in blankets, honey & mustard 7 | Cauliflower cheese 8
- Roasties (vg) 6 | Maple glazed roast veg (vg) 6
- Sticky braised red cabbage & cranberries (vg) 6

We cannot guarantee the absence of traces of nuts or other allergens.

If you have any allergies or specific dietary requirements, including non-gluten-containing options, please inform a member of our team before ordering. A discretionary 12.5% service charge will be added to your bill, all of which is distributed amongst our team. (v) vegetarian | (vg) vegan