



Christmas Celebration Menu

27th November to 22nd December

2 courses £24

3 courses £29

To start

Roasted celeriac soup, croutons, brown butter and chives

Salmon gravlax, mustard skyr and toasted pumpernickle

Chicken terrine, rapeseed oil mayonnaise, pickled turnips and radishes; crisp skin

The Middle

Baked cod, chickpea and Toulouse sausage cassoulet, gremolata

Pumpkin and blue cheese cannelloni, buckwheat, braise kale and maple vinegar reduction; toasted seeds

Roast turkey breast and confit leg, stuffing, cranberry sauce, roasted parsnips and fondant potatoes; poultry jus

Side @ £4

Kalette's; garlic breadcrumbs

Star anise baked carrots; chives

Buttered new potatoes

Something Sweet

Sticky toffee pudding, salted Caramel sauce

Vanilla creme brulee

Christmas pudding, brandy sauce and clotted cream

All our food is prepared in an environment that contains nuts and other allergens. If you have any specific dietary requirements or questions, please ask a member of our team

A discretionary 12.5% service charge will be added for tables larger than 6 guests; 25% deposit will be required on tables 6 or more.