

# Christmas Menu

Three courses £44.95

## Starters

### Butternut squash soup

Coconut yoghurt & wheat-free  
sourdough croutons

### Ricotta on toasted wheat-free sourdough

Fresh figs, fig chutney, agave syrup & seeds

### Ham hock terrine

Piccalilli & sourdough toast

### Smoked salmon

Rye bread & caperberries

### Beetroot falafel

Hummus, pomegranate & puffed rice

## Mains

### Roast Norfolk turkey & all the trimmings

Chipolatas, pork & apricot stuffing, roast  
potatoes & seasonal vegetables

### Vegan wellington

'Simplicity' mince, wilted winter greens & roasted  
beetroot with gravy & seasonal vegetables

### Cornish cod

Lemon & herb crust, truffle mashed  
potatoes, winter greens & lemon

### 12-hour braised ox cheek

Truffle mashed potatoes, winter cabbage  
& watercress velouté

### N'duja & superstraccia tortellini

Vegan superstraccia cheese, vegan n'duja,  
pumpkin velouté, baby spinach & seeds

### Sirloin steak *(£7 supplement)*

8oz Himalayan salt 28-day dry aged  
British beef, Béarnaise sauce & chips

## Desserts

### Baked vanilla cheesecake

Winter fruits

### Mango & coconut panna cotta

Passion fruit & oat biscuit crumb

### Chocolate opera cake

Chantilly cream

### Christmas pudding

Custard & redcurrants

### Cheese platter *(£3 supplement)*

Stilton, cheddar, brie, spiced pear  
chutney & oatcake biscuits

### For that extra sparkle

A glass of prosecco upon arrival, three  
courses & half a bottle of Chenin Blanc  
or Merlot £59.50 per person

*Go all out!* A glass of Crémant upon arrival,  
three courses & half a bottle of Picpoul  
de Pinet or Malbec £67 per person

 Vegetarian  Vegan  Gluten friendly

Before you order your food and drinks, please speak to our staff if you have an allergy or intolerance. Despite efforts to prevent cross-contamination, we do use allergens in our kitchen and any of our dishes may contain traces of allergens. Whole party must order from the same menu or package. Deposit required to secure booking. Full T&Cs apply, please speak to our lovely team.

Two courses available upon request for £31.95pp, please note that this is subject to availability.

Past, Present  
& Yet to come



by DRAKE & MORGAN





Past, Present  
& *Yet to come*



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