

## Festive Menu 2 courses £30 | 3 courses £36

## Starters

Celeriac & truffle soup, sourdough VG Chicken & smoked ham terrine, fig chutney, croute Beetroot cured chalkstream trout, dill, & apple

## Mains

Roast turkey, *all the trimmings*, pigs in blankets, gravy Braised short rib, mash, roscoff onion, greens Roasted cod, butterbeans & chorizo cassaulet Dauphinoise pithivier, wild mushroom, kale VG

## Puddings

Lemon posset, boozy cranberries, vanilla shortbread Christmas pudding, brandy butter VG Dark chocolate tart, hazelnut ice cream

Allergy information available upon request

Please let a team member know of any allergies or dietary requests

A discretionary service of 10% will be added to your table and is split evenly amongst the team