

christmas 3 courses £45pp | with fizz £50pp

starters

chicken liver parfait *pomegranate, balsamic, sumac, flatbread*

hot honey merguez pigs in blankets *pear & celeriac slaw*

harira soup *swede, winter veg, hung yoghurt, dukkah (vegan option available)*

king prawn cocktail *spiced marie rose*

mains

braised ox cheek *black bean jus, broccoli, roasted shallot, pommes anna*

chicken galantine *turkey stuffing, spiced savoy cabbage, brussels sprouts, hazelnut dressing*

trout & leek en croûte *creamed leeks, leek & parsley oil*

celeriac & mushroom pithivier *potato pavé, pickled mushrooms, onion gravy (vegan)*

desserts

sticky toffee pudding
miso caramel, chantilly cream

cherry & chocolate ice cream
ginger crumb

isle of mull cheddar
crackers, chutney

sides

potato pavé 6
merguez pigs in blankets 6
spiced savoy cabbage *brussels sprouts* 6
roasted carrots 6