



# christmas

2 courses 28.5 / 3 courses 36

## starters

**'NDUJA' ARANCINI** VG  
fresh tomato salsa

**BEETROOT CURED SALMON** GF  
crème fraîche, battersea fermented pickles & wild rocket

**POTTED HAM HOCK**  
english mustard aioli, parsley

**ROSEMARY FOCACCIA** V  
baked locally, herb & sea salt butter

## mains

**ROAST SUPREME OF NORFOLK TURKEY**  
crispy bacon, sage & onion stuffing, duck fat roast potatoes, maple  
glazed carrot, house gravy

**SLOW ROAST BLADE OF HEREFORDSHIRE BEEF** GF  
koffman cabbage, herby creamed potato, sage crisps, house gravy

**BAKED COD LOIN**  
gnocchi, spinach, smoked haddock & parmesan cream, gremolata

**PORTOBELLO MUSHROOM WELLINGTON** VG  
olive oil roast potatoes, maple glazed carrot, house gravy

*all mains are served with bowls of garlic & thyme  
roasted brussel sprouts, roasted shallot & maple glazed  
parsnips*

## sides

honey & mustard glazed pigs in blanket 6  
roast potatoes 5  
cauliflower cheese 5  
buttered seasonal greens 5  
*side orders priced individually*

## desserts

**CHRISTMAS PUDDING**  
brandy custard

**CHURROS** VG  
cinnamon sugar & chocolate sauce

**CHOCOLATE BROWNIE** V GF  
dark chocolate sauce, vanilla ice cream

*side orders priced individually, a discretionary 10% service charge  
will be added, all of which goes directly to our team*



# sharing bites

*a selection of party bites, for standing,  
drinking & social events*

## ROSEMARY FOCACCIA V

*baked locally, herb & sea salt butter*

## SMOKED 'NDUJA' ARANCINI VG

*served with fresh tomato salsa*

## CRISPY HALLOUMI FRIES V GF

*cranberry sauce*

## PIGS IN BLANKETS

*with honey & mustard glaze*

## PLANT BASED SLIDERS VG

## BBQ BEEF BRISKET SLIDERS

## ROSEMARY SALT FRIES VG GF

## to finish

## CHURROS VG

*cinnamon, sugar & chocolate sauce*

## CHOCOLATE BROWNIE BITES GF

## ADD FOR £3 PER PERSON

*minimum order 10 people*

*a discretionary 10% service charge will be added,  
all of which goes directly to our team*