



## SAMPLE FESTIVE MENU

### Starters



Pressed Cumbrian saddleback ham hock & head terrine, mustard, winter spice preserved quince, nigella seeds, rye toast

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Cured & scorched Gilt-head bream, warm tartare sauce, pickled white carrot, mustard leaf



### Mains

Roast Cornish Pollack, celeriac & squid risotto, squid ink & celeriac puree, pickled celeriac, crispy trompette mushroom, sea herbs

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Lake District Turkey & Devon Duck "Turducken" Fondant potato, caraway glazed carrot, sourdough bread sauce, winter spiced gravy

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Port & soy glazed 45-day aged Scottish Hereford breeds sirloin, triple cooked chips, large leaf salad, béarnaise sauce  
(+7 supplement)

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Handmade Strozzapreti, Jerusalem artichoke & truffle cream, aged parmesan, artichoke crumb



3 courses £35.5

*Please note, our festive menu is available from the 15<sup>th</sup> of November and for up to 6 people only.*

*(valid Tuesday – Saturday lunch & Tuesday – Friday 5.45pm – 6.30pm)*

Please ask a member of management for further information on ingredients in our food which contain allergens



## British and European cheeses

Cheese selection,  
served with quince or fig jelly  
(+8 supplement)

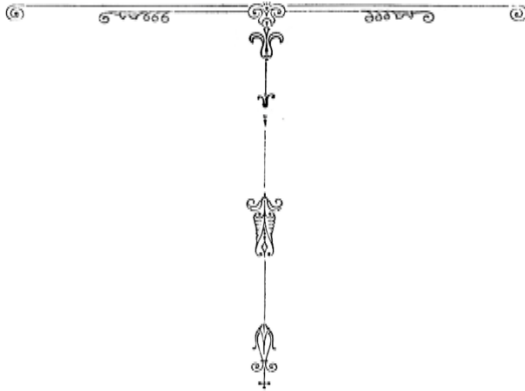


## Desserts

Muscovado sugar glazed choux bun, vanilla cream, apple & cider,  
cinnamon custard

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Black Treacle Sticky toffee cake, Christmas pudding ice cream



3 courses £35.5

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Discretionary service charge of 12.5%

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