



# FESTIVE FEAST MENU

## FOR THE TABLE

Padron peppers, hibiscus, paprika

Hummus, heritage carrots

Jerk Chicken Croquettes, coconut yogurt

## STARTERS

Beets, feta, corn, grains

Winter Squash, quinoa, bitter leaves, preserved lemon

Curry Goat Flatbread, coriander, coconut yogurt, pickled onion

Star Anise & Orange Cured Salmon, elderflower, crackling

## MAINS

Roast Turkey Breast, stuffing, cranberry jus

Grilled Whole Seabass, samphire, beurre noisette

Egg Pasta, roosters crown, mushroom, truffle, chestnut soured cream

## SIDES

Roasted Parsnips & Brussel Sprouts

Fries, old bay mayo

Mixed Leaves

## DESSERTS

Apple Crumble Tart, spiced apple compote, Cornish clotted cream ice cream

Chocolate Brownie, vanilla ice cream

If you have any allergies or intolerances, please speak to a member of our team about your requirements before ordering. A full list of allergens contained in each dish is available upon request. All prices are in GBP and are inclusive of VAT at the current prevailing rate. Please note that a discretionary service charge of 12.5% will be added to your bill.