

Festive Sharing Menu

£78 per person

Bites

Marinated Nocellara Olives | rosemary, lemon (vg, gf)

Buttermilk Dinner Rolls | salted butter (v)

Blistered Peppers | paprika (vg, gf)

Cured Meat Selection | cornichons (gf)

Starters

Butternut Squash Toast | westcombe ricotta, crispy sage, chilli (v)

Sweet Potato | wild rice, quinoa, soft herbs (vg, gf)

Burrata | winter tomatoes, olives (v, gf)

House Cured Salmon | horseradish, pink peppercorn, cucumber

Mains

Forest Mushroom Tortelloni | aged parmesan, black truffle (v)

Whole Cornish Seabass | brown butter, samphire, capers (gf)

Norfolk Turkey | sage & onion stuffing, pigs in blanket, cranberry jus

Sides

Mixed Leaves | shallot vinaigrette (vg, gf)

Brussel Sprouts | bacon (gf)

Honey Carrots & Parsnips | thyme (v, gf)

Mashed Potato | gravy (gf)

Desserts

Warm Mince Pies | cinnamon (v)

Bramley Apple Crumble | vanilla whipped cream (v)

Black Forest Chocolate Mousse | cherry (vg, gf)

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free

Menus are seasonal and subject to change. Minimum of 5 guests. Not valid in conjunction with any other offer or discount. Please inform a manager of any allergies or intolerances before ordering – a full allergen list is available on request. Prices are in GBP and include VAT. A discretionary 13.5% service charge will be added to your bill.

Premium Festive Sharing Menu

£115 per person

Includes a complimentary glass of Fiol Prosecco, NV

Bites

Blistered Peppers | paprika (vg, gf)

Buttermilk Dinner Rolls | salted butter (v)

Tater Tots | herb sour cream, exmoor caviar

Seabass Ceviche Tacos | red onion salsa, coriander

Cured Meat Selection | cornichons (gf)

Starters

Butter Lettuce | hand-picked crab, avocado, shallot dressing

Butternut Squash Toast | westcombe ricotta, crispy sage, chilli (v)

House Cured Salmon | horseradish, pink peppercorn, cucumber

Beef Fillet Tartare | farm-egg, horseradish, capers, sourdough

Mains

Forest Mushroom Tortelloni | aged parmesan, black truffle (v)

Whole Cornish Seabass | brown butter, samphire, capers (gf)

Norfolk Turkey | sage & onion stuffing, pigs in blanket, cranberry jus

32 Day Dry-Aged Boston Rib | gentlemen's relish, rosemary (gf)

Sides

Mixed Leaves | shallot vinaigrette (vg, gf)

Brussel Sprouts | bacon (gf)

Honey Carrots & Parsnips | thyme (v, gf)

Mashed Potato | gravy (gf)

Desserts

Warm Mince Pies | cinnamon (v)

Bramley Apple Crumble | vanilla whipped cream (v)

Black Forest Chocolate Mousse | cherry (v, gf)

(v) vegetarian (vg) vegan (n) nuts (gf) gluten-free

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