

V - vegetarian, VE - vegan,
NG - made with non-gluten containing
ingredients

Boxing Day Menu

Served Friday 26th December

Two Courses | 25.00 - Three Courses | 31.00

Starters

Slow roasted tomato & red pepper soup, with fresh vines bakery focaccia (VE, V, NG when served with a non-gluten roll)

Filo wrapped goats cheese fritz, balsamic onions, fig and charred chicory (V)

Kiln roast salmon pate, on toast with pickled beets and creme fraiche (V, NG when served with a non-gluten roll)

Shredded duck bon bons, cucumber and spring onion salad, hoisin sauce & kimchi sesame (V)

Mains

Tortelli pasta, stuffed with roast butternut squash with a sage butter cream sauce

and goats cheese crumb (VE, V)

Pressed lamb belly, roast root vegetables, grilled asparagus, pomme boulangère,

celeriac puree, lamb jus (NG)

Spinach gnocchi, tomato pesto, Feta, Dakar spice and roast squash (V)

Whole roast lemon sole, brown shrimp, Ratte potatoes,

asparagus & tartare cream (NG) | 8.00 supplement

Desserts

Sticky toffee pudding, home-made toffee sauce & vanilla ice cream (V)

Christmas pudding, brandy sauce (VE, V)

Classic tarte au citron, raspberry & champagne sorbet, raspberry coulis (V)

Chocolate brownie, chocolate sauce, vanilla ice cream (V)

Please advise a team member when ordering your food of any allergies or intolerances, even if you are a regular guest, as our ingredients and recipes can change. We produce our food in a kitchen with shared equipment where allergens are handled, therefore we cannot guarantee any item is allergen-free. For all tables, an optional service charge of 10% has been added to your bill.

Gratuities are appreciated and fully passed on to the team.

