



# Festive Set Menu 2 Course £36 - 3 Course £45

Aged beef tartare

smoked egg yolk, pressed potato, burnt onion Cured salmon citrus & fennel

#### Cured salmon

citrus & fennel cured salmon, soda bread, capers, dill

## Chestnut mushroom soup

confit 'hen of the wood', shaved chestnuts, winter truffle

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## Turkey ballotine

sage & onion stuffing, sprouts roasted with chestnuts & pancetta, cranberry sauce

#### Grilled monk tail

roasted carrot puree, coriander, rye, curry oil

## Hispi cabbage

roasted in cumin butter, spiced chick peas - cucumber yoghurt

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## Christmas pudding

brandy custard, spiced plum

## Bailey's cheesecake

chocolate & orange clusters, dark chocolate sorbet

### Colston basset stilton

whipped stilton, apple chutney, sourdough crackers

For dietary requirements and food allergies, please ask a member of our team for assistance. All prices are inclusive of VAT. A discretionary service charge of 12.5% will be added to your bill which goes directly to our team. This menu is not valid in conjunction with any other promotional offers or discounts From 15 November to 30 December - Not valid on 27 November, 24 December evening & 25 December all day

Dietary requirements and food allergies

