

FESTIVE FEASTING MENU

£45pp

TO SHARE

FOCACCIA (VG)

GORDAL OLIVES (VG)(GF)

SMALL PLATES

GRILLED LEEKS

yeast emulsion, cobnut

WHIPPED COD'S ROE (GF)

raw vegetables

ROAST WINTER SQUASH (V)

walnut, black garlic

HAND ROLLED PASTA COURSE (OPTIONAL)

£10pp

CAVATELLI

brown crab

RIGATONI (V)

kale pesto

ROAST BRONZE TURKEY (GF)

pigs in blankets, beef fat stuffing

UPGRADE

Whole Turbot (£15pp)

Bone in sirloin (£25pp)

Lamb leg (£10pp)

SIDES

GRILLED HISPI CABBAGE

FRIED PINK FIR POTATOES

DESSERT OPTION

£8pp

ICE CREAM SANDWICHES

CHOCOLATE TART

whipped cream

(v) vegetarian
(vg) vegan
(gf) gluten free

The Alan
