

SET MENU

Starters

Norcellara Olives (VE)

Honey Roast Parsnip and Chestnut Soup, Parsnip Crisp (V)

Roast Red Pepper Hummus, flatbread, chilli oil, vegan feta (VE)

Pigs in Blankets, bourbon, honey and mustard glaze, crispy shallot

Main

Turkey Roulade stuffed with sage onion and apricot, wrapped in streaky bacon served with duck fat and clementine roast potatoes, pigs in blankets, honey roast root vegetables, buttered greens, pan roasted sprouts and a rich red wine jus

Confit Duck Leg with potato fondant, braised red cabbage, carrot pure with a orange & ginger jus

6oz Bone Marrow and Short Rib patty, smoked streaky bacon, smoked applewood cheese, crispy onions, baby gem leaf, pickle, House burger sauce on a pretzel bun

Roast Pumpkin and Sage Gnocchi, vegan feta, garlic, chilli and parsley oil with a kale crumb (VE)

Superfood Salad, turmeric cous-cous, kale, beetroot, roast pumpkin, roast peppers, crispy onion, walnuts, chilli and soy dressing (VE)

Dessert

Lemon posset, poached blueberries, almond shortbread (V)

Vegan chocolate brownie with brandy sauce (VE) (GF)

(VE) - Vegan (V)- Vegetarian (GF) - Gluten Free

If you have any allergies or intolerances please speak with a member of our team