



December set menu

£25 for 2 courses

£30 for 3 courses

*Pre-orders required
Monday to Saturday only
Not available 24th-26th December*

White onion & rosemary soup, golden garlic flakes

Wild mushroom, leek & gruyère tart, celeriac & apple slaw

Beetroot & orange cured salmon gravadlax, wasabi crème fraiche, soda bread

Confit chicken & truffle terrine, whipped goats' cheese mousse, toasted brioche

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Roast Norfolk turkey, bread sauce, chipolatas, seasonal vegetables

Pan fried fillet of hake, fondant potatoes, cumin roasted carrots, orange & saffron cream

Butternut squash, coconut & chili laksa, fresh coriander & lime, steamed rice

Guinness braised beef cheek, honey & thyme roasted roots, kale, pan jus

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Christmas pudding, brandy custard

Chocolate marquise, blueberry cassis compote, Chantilly

Vanilla panna cotta, salted caramel, pistachio cream

Caramelised apple & pear crumble, rum custard

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Tea, coffee, mince pies