



## FESTIVE DINING

3 COURSES £35

### STARTERS

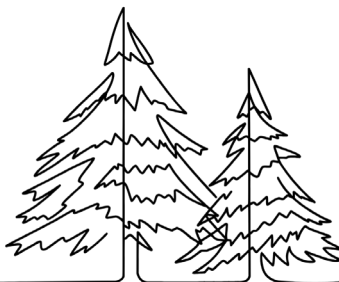
wild mushroom soup, cheese beignet, truffle oil  
duck liver parfait, black cherry, brioche  
trout rillette, cucumber, dill crisp

### MAINS

turkey bacon parcel, traditional garnish  
plancha bass, jerusalem artichoke purée, crab tortellone  
baked winter squash, mixed grains, cranberry, crumbed feta

### SWEETS

christmas pudding, brandy snaps, custard  
apple and cinnamon crumble, vanilla ice cream  
truffle brie, honey, crackers



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If you are concerned about any food allergies, intolerances or dietary requirements, please ask a member of the team, who will be delighted to assist. All prices are inclusive of VAT. A discretionary 12.5% gratuity is added to the bill and divided between all staff, independently from the business.