



## Festive Menu

2 courses £39 | 3 courses £49

### Starters

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**Smoked Duck Salad**  
orange segments, pomegranate  
dressing (200cals)

**Salmon Gravadlax**  
dill cream, rye crostini (214cals)

**Jerusalem Artichoke Soup** (VG)  
chestnut, brioche bread (509cals)

### Mains

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**Classic Roast Turkey**  
stuffing, pigs in blankets, trimmings (622cals)

**Pan Fried Salmon**  
winter vegetables, beurre blanc (881cals)

**Butternut Squash & Chestnut Risotto** (V)  
with leek (913cals)

**Miso Aubergine** (VG)  
lentils, pomegranate (435cals)

### Sides

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**Tender Stem Broccoli** (77kcal) £5  
preserved lemon, chilli

**Truffled Mac n Cheese** (302kcal) £5

**Pigs in Blankets** (403cals) £6

**Maple Glazed Root Vegetables** (60kcal) £5  
thyme

**Olive Oil Mash** (138kcal) £5

### Desserts

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**Christmas Pudding** (V)  
brandy sauce (464cals)

**Mulled Spiced Apple Crumble** (VG)  
coconut ice cream (348cals)

**Warm Raspberry & Pistachio Brownies** (V)  
vanilla ice cream (393cals)

All prices are inclusive of VAT. An optional 12.5% service charge will be added to your bill. All our food is prepared in a kitchen where nuts, gluten and other food allergens are present. Our menu descriptions do not include all ingredients. If you have a food allergy or intolerance, please let us know before ordering. Full allergen information is available, please ask a team member for details. (V) Vegetarian, (VG) Vegan.

