



# CHRISTMAS SET MENU

*75 per person*

## W H I L E   Y O U   W A I T

Sourdough focaccia, cranberry & clementine butter  
*2.50 supplement per person (to be taken by whole group)*

## S T A R T E R S

Brixham monkfish carpaccio, pickled mussels, clementines, samphire, dill  
Yorkshire venison tartare, pickled celeriac, blackberries, hazelnuts  
Heritage beetroots, black figs, pomegranate molasses, goats curd, chard / v  
Grilled kohlrabi, burnt apple, whipped vegan feta, walnuts, dates / ve

## M A I N S

Turbot, roasted leeks, wild mushrooms, champagne & caviar beurre blanc  
Chestnut & cranberry stuffed turkey, duck fat roasties, roasted roots, pigs in blankets,  
red cabbage, Brussels sprouts, gravy  
Glazed salsify, crispy duck egg, pumpkin seeds, trompettes / v  
Roasted cauliflower, capers, raisins, toasted almonds, truffle / ve  
9oz Dairy Cow sirloin, hispi cabbage, cauliflower cheese croquette, bone marrow gravy  
*Change your steak to a 7oz fillet steak / 826 Kcal / 12.5 supplement*

## S E L E C T I O N   O F   S I D E S

A selection of seasonal sides

*Served to the table / 5 supplement per person*

## D E S S E R T

Dark chocolate mousse, clementine, buttermilk, honeycomb / v  
Port poached pear, hazelnut & vanilla cream / ve  
Christmas pudding, cranberry compote, brandy custard / v  
Long Clawson blue, seasonal chutney, fig & spelt crackers, celery / v / 7.5 supplement

## P E T I T   F O U R S

Coffee & chocolate truffles / v / 152 Kcal / 5 supplement per person (to be taken by whole group)

*Before you order your food and drink, please inform a member of the team if you have a food allergy or intolerance.*

*An adult's recommended daily allowance is (2000 Kcal).  
Tables are subject to a discretionary service charge of 12.5%  
(v) vegetarian (ve) vegan.*