

FESTIVE MENU

2 COURSES £29 · 3 COURSES £33



BUTTERNUT SQUASH SOUP [VE] Leek, thyme, chilli oil and toasted ciabatta

HOT SMOKED SALMON Whipped ricotta, pickled cucumber & rocket on toasted ciabatta

DUCK, ORANGE AND PORK LIVER PÂTÉ Orange liqueur infused pâté, red onion chutney & toasted ciabatta



ROAST TURKEY ESCALOPE & PIGS IN BLANKETS Cranberry sauce, baked sprouts, red cabbage & gravy with roasted rosemary new potatoes

MUSHROOM TORTELLONI [VE] Confit leek & truffle sauce, pine nuts & crispy sage

ROASTED COD FILLET Fregola, semi dried tomatoes, salsa verde & charred tenderstem broccoli

PUDDINGS

PANETTONE PUDDING [VG] Cinnamon custard & vanilla ice cream

CHOCOLATE TORTE [VE] Coconut chips

CHOCOLATE BROWNIE Jude's salted caramel ice cream



(VE) SUITABLE FOR VEGANS (VG) SUITABLE FOR VEGETARIANS.

Due to the presence of nuts and gluten in some products in the kitchen there is a small possibility that nut and gluten traces may be found in any menu item. A discretionary service charge of 12.5% will be added to your bill. Our trans service charge is to benefit the team that looked after you today. Thank you from the team.