Festive Specials

served from November 20th

Starter

Textures of Beetroot gf v veo n
salt-baked, pickled, purée, meringue -
goats cheese ice cream - toasted walnuts - thyme

Main

Roast Turkey Breast gfo
ballotine of leg - apricot & sage
crushed brussels - pigs in blankets - creamed potatoes

Dessert

Christmas Pudding gfo v veo
brandy custard - vanilla ice cream

stones
RESTAURANT

If you have a specific allergy or dietary requirement, please let us know
gfo gluten free option - vo vegetarian option - veo vegan option - n contains nuts
These dishes can be selected alongside our usual set menus