



CHRISTMAS HYBRID MENU

£55 per guest

starters & desserts to share | choice of individual main courses

available for groups of up to 18 guests | pre-order required

hot artichoke & parmesan dip, flame-grilled sourdough v (£4 supp. per guest)

STARTERS

dry-aged beef fillet carpaccio, truffle aioli, parmesan gf

soft shell crab tempura, black garlic ponzu aioli

burnt miso aubergine, garlic labneh, coriander oil,
harissa, seeds, pomegranate vg/gf

MAINS

Barbary duck breast, smoked celeriac, blackberries gf

roast hake, rainbow chard, brown shrimp butter gf

acorn squash & sage pithivier, velouté, aged balsamic vg

grilled cauliflower, apricot & pine nut pesto, crispy leaves vg/gf

380g native breed New York strip gf (£10 supp. per guest)

for the table:

roast potatoes, carrots, kale, sprouts

pigs in blankets (£3 supp. per guest)

DESSERTS

sticky toffee brioche doughnuts v

chocolate & dulce de leche torte v

rose & raspberry pavlova vg/gf

mince pies & our Jampot house blend filter coffee (£6 supp. per guest)

PLEASE NOTE THAT THIS IS A SAMPLE MENU & SUBJECT TO CHANGE