



December Group Menu (8 pax and over)

2 course £40

3 Course £50

STARTERS

Confit duck leg spring roll, hoi sin glazed breast, cucumber chutney.

Roasted cauliflower soup, maitake mushroom, shaved truffle.

Cured tuna, whipped avocado, kohlrabi, chilli, sesame tuile.

MAINS

Roast breast of turkey, stuffed leg, bread sauce bonbon,
truffle crispy sprouts.

Stuffed plaice fillets, warm sauce tartar, dill croquette, herb emulsion.

Teriyaki aubergine, salt & chilli crispy cauliflower, aji mayo kale.

Game burger, fries, blackberry ketchup.

DESSERTS

Christmas pudding, aerated custard.

Clementine crème brulee, poached winter fruits.

Tiramisu, chocolate orange ice cream.

Cheese & biscuits (£4 supplement).

Our Kitchen and Front of House Team Members are always here to assist with any allergen questions you may have. Please inform a Member of our Team who is looking after you. Our fish is responsibly caught from sustainable sources. Due to the size of our kitchen, we cannot guarantee that our products are free from nuts. A discretionary service charge of 12.5% will be added to your bill.