



Festive Lunch	Festive Dinner
Monday - Thursday 55.00	Monday to Thursday 55.00
Friday 65.00	Friday and Saturday 69.50
Sunday 65.00	Sunday 65.00

Starters

Soup ^{VA}

Roast parsnip soup, chive crème fraîche

Sesame falafel ^{VA}

Beetroot hummus, endive salad, hazelnut

Wild mushroom pâté ^{VA}

Kohlrabi, Savora mustard, sourdough

Mains

Root vegetable Wellington ^{VA}

Sage stuffing, glazed carrots, chestnut jus

Twice baked cheese soufflé

Smoked cheddar, melted leeks, mushroom confit

Roasted cauliflower ^{VA}

Rose harissa, potato skordalia, tahini sauce

All served with a selection of potatoes and vegetables

Desserts

Profiterole swans

Warm chocolate sauce, vanilla ice cream

Coffee crème brûlée

Almond chocolate biscotti

Sticky toffee pudding ^{VA}

Caramel espuma, vanilla ice cream

VA - denotes a dish that is vegan adaptable. Please ask your server for details.

Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free.

A discretionary service charge of 10% will be added to your bill.