



# FESTIVE MENU

*Three-courses priced at £40 per person*

## Starters

*Please select one*

- Jerusalem artichoke soup with smoked hazelnuts and pine oil
- Cornfed chicken & ham hock terrine served with tonka bean mayo and toasted rye
- Citrus cured salmon with pickled fennel, granny smith apple & dill
- Sweet onion squash, quinoa, kale, smoked almonds & chilli and ginger dressing



## Main Courses

*Please select one*

- Norfolk bronze turkey with all the trimmings
- Beer braised shin of beef, pomme puree with Calvo Nero and jus gras
- Cornish baked hake with chorizo and spinach cassoulet
- Winter squash and heritage beetroot pithivier with kale pesto and seasonal garnish



## Desserts

*Please select one*

- Sticky figgy pudding and Cornish clotted cream
- Milk chocolate with cardamom, almond & yogurt
- Truffle Tunworth with house chutney and oatcakes
- Treacle Tart with crème Normandy



*Mince pies with tea or coffee*



Allergen information available upon request.

A discretionary 12.5% service charge will be added to your bill.



# FESTIVE SHARING MENU

*A selection of sliders and small dishes prices at £15 per person*

Brogdale Farm pork sausage roll and date ketchup

Glamorgan Ccotch egg with mustard aoli (v)

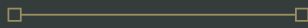
Mini Fish and chips with tartare sauce.

Shirt rib beef sliders: baby gem with house & Jack cheese.

Mr. Smith's buttermilk chicken with hot sauce.

Mushroom and tofu gyoza served with a dipping sauce.(vg)

"Lady O" cheese selection with Damson relish & oatcakes  
(+£5 supplement)



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