



FESTIVE MENU

2 COURSES £32 / 3 COURSES £40

Starters

- (gf) Adnams Copper House gin cured chalk stream trout, whipped smoked trout paté, soused cucumber, lemon gel, wasabi, seaweed and linseed cracker
- Confit turkey bubble and squeak croquette, cranberry and Adnams sloe gin relish, sautéed sprouts, Christmas gravy
- (pb, gf) Lightly spiced winter squash velouté, toasted pumpkin seed granola, coriander oil

Mains

- Nene Valley venison and Adnams Blackshore pot pie, red cabbage, Mr Barrett's honey glazed roots, chestnut and sage mashed potato, game gravy
- (gf) Grilled sea bass fillet, salt baked celeriac, sprout tops with caper, lemon and anchovy, potato puffs, salsa verde
- (pb, gf) Mushroom and lentil Shepherdess pie, topped with black garlic and truffle mashed potato, maple glazed turnip and sprouts, mushroom gravy

Pudding

- Baileys profiteroles, white chocolate, confit orange, Baileys ice cream
- (pb, gf) Mulled wine poached pear, roasted hazelnuts, mulled wine sorbet
- Pannetone bread and Mr Barrett's honey bread and butter pudding, Christmas pudding ice cream

Our menus are locally sourced, responsibly produced and sustainably delivered

(pb) = Plant Based / Vegan (v) = Vegetarian (gf) = Gluten Free (gfa) = Gluten Free Available
For allergy information, please speak to a member of our team.
Adults need around 2000 Kcals a day.