

# FESTIVE TASTING MENU | £45

*Choice of one main and one dessert*

## STARTERS

**Pan-seared sea bass** 540 kcal  
*puy lentils, winter squash purée, tomato salsa*  
(Celery, Fish, Milk, Mustard)

**Ribeye steak** 720 kcal  
*butternut squash purée, roasted potatoes,*  
*baby carrots, thyme jus*  
(Celery, Milk, Mustard, Sulphites)

**Norfolk turkey roulade** 1,050 kcal  
*truffle potato mash, pigs-in-blankets,*  
*honey-roasted vegetables, cranberry sauce, gravy*  
(Celery, Dairy, Gluten, Sulphites, Nuts)

**Winter vegetable wellington** 678 kcal  
*roasted butternut squash, maple-roasted cauliflower purée,*  
*puy lentils, sage butter sauce*  
(Celery, Gluten, Sulphites)

## DESSERT

**Traditional Christmas pudding** 910 kcal  
*brandy sauce*  
(Egg, Gluten, Milk, Nuts, Soya, Sulphites)

**Winter red apple cheesecake** 820 kcal  
*cinnamon cherry compote, ginger shortbread*  
(Egg, Gluten, Milk, Soya, Sulphites)

**Vegan brownie (VG)** 926 kcal  
*mixed berry compote, vanilla ice cream*  
(Nuts, Soya, Sulphites)

Vegetarian (V), Vegan (VG) options available.  
Adults need around 2000Kcal a day.  
All prices are inclusive of 20% VAT.  
A discretionary service charge of 12,5%  
will be added to your final bill.



We always endeavour to manage the unintentional presence of allergens through potential cross-contact; however, we cannot guarantee that any of our foods are allergen-free or suitable for those with allergies. Please speak with our trained staff about allergens.

# FESTIVE TASTING MENU | £69

Choice of one starter, one main and one dessert

## STARTERS

**Lemon-dressed Cornish crab** 532 kcal  
pan-seared scallop, lobster bisque, caviar  
(Celery, Crustaceans, Eggs, Fish, Gluten, Milk, Molluscs, Sulphites)

**Burrata** 651 kcal  
confit datterini tomatoes, padron peppers, salsa verde, pangrattato  
(Gluten, Milk, Nuts, Sulphites)

**Stuffed bell peppers** 430 kcal  
fregola, olives, tomato salsa,  
caramelised cauliflower purée, balsamic glaze  
(Gluten, Sulphites)

## MAINS

**Pan-seared sea bass** 540 kcal  
puy lentils, winter squash purée, tomato salsa  
(Celery, Fish, Milk, Mustard)

**Ribeye steak** 720 kcal  
butternut squash purée, roasted potatoes, baby carrots, thyme jus  
(Celery, Milk, Mustard, Sulphites)

**Norfolk turkey roulade** 1,050 kcal  
truffle potato mash, pigs-in-blankets, honey-roasted vegetables,  
cranberry sauce, gravy  
(Celery, Dairy, Gluten, Sulphites, Nuts)

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