

\Diamond TABLE SNACKS \Diamond

Nocellara Olives (ve,v,df,gf)
Orange & Ancho Chilli Mixed Nuts (ve,v,n,df,gf)

\Diamond Sharing small plates \Diamond

Sourdough Toasts, Globe Artichokes, Red Onion, Nut & Tarragon Crumb (ve,v,n,df)

Sobrasado Scotch Eggs, Beetroot & Apple Relish

Spring Onion & Pistachio Dip, Green Chilli & Coriander Oil, Sweet Onion Flatbreads (ve,v,n,df)

Blood Orange Salad, Charred Red Peppers, Sweet & Salted Almonds, Parsley (ve,v,n,df,gf)

♦ MAINS ♦

Stuffed & Rolled Turkey Breast, Curry Butter Roasted Brussels, Pigs in Blankets, Gravy (gf)

Overnight Pork Belly, Apple & Chesnut Tracklement, Black Pudding & Savoy Cabbage, Cooking Juices

Charred Cod Loin, Avocado & Caper Butter, Lemon & Basil Braised Sprouting Broccoli (gf)

Beetroot & Fig Crostata, Whipped Goats Cheese, Lemon & Chervil Red Cabbage Salad (v)

'Malloy's' 300g Dry Aged Bone-In Sirloin, Chips, Garlic Mushrooms, Miso & Marrow Butter (£4 SUPP) (gf)

Blackened Aubergeine, Tomato Jam, Strained Yoghurt, Spiced Hazelnuts, Preserved Lemon (ve.y.n.df.gf)

All Served with Roast Potatoes & Greens (ve,v,df,qf)

♦ PUDDINGS ♦

Sticky Toffee Christmas Pudding, Salted Toffee Sauce, Date & Tea Whipped Cream (v)

Baked Custard Flute, Roasted Apple & Cinnamon, Rum Ice Cream (v)

Vegan Espresso Crème Caramel, Pistachio Biscotti (ve,v,n,df)

Chocolate & Cardamon Ice Cream, Almond Shards, Quince & White Balsamic Sauce, Cripsy Mint (v,n,gf)

'Rennet & Rind' Cheeses, Candied Fruit Bread, Beetroot & Apple Relish, Grapes (£2 SUPP)

3 COURSES £39.50

(£32.50 ON MONDAYS & TUESDAYS)

Available Thursday 24th November to Saturday 24th December 2022.

Sittings at 12pm, 3pm, 6pm or 9pm.

£15pp Deposit Required. All Deposit are Non-Refundable.

10% Service added to all Bills. No Split Bills. One Card Payment per Booking.





