

## FESTIVE MENU (Dairy Free)

Available 26<sup>th</sup> November to 24<sup>th</sup> December, lunch and evening, excluding Sundays.

### NIBBLES (Can be ordered as extras)

Marinated olives £6

Homemade breads, oil and balsamic £4

Pigs in blankets, cranberry sauce £7

Korean chicken, pickled red onion, chilli, sesame £10

### STARTERS

Roasted parsnip and honey velouté, homemade bread

Whisky-cured salmon, cucumber, radish, crispy capers, honey and mustard aioli

Salt-baked beetroot, black olive, whipped vegan cream cheese

### MAINS

Sage and onion stuffed turkey crown, pancetta, fondant potato, braised carrots and parsnips, sprout tops, cranberry, turkey jus

Slow-roasted Kelmscott pork belly, parmentier potato, apple, carrot, crackling, cider jus

Celeriac and wild mushroom pithivier, spinach, potato, thyme roasted carrots, red wine jus

Braised feather blade of beef, fondant potato, smoked bacon lardons, baby silver skin onions, shimeji mushrooms, Bourguignon sauce

### PUDDINGS

Spiced apple terrine, mulled wine sorbet

Homemade sorbets

**£38 for 2 courses / £45 for 3 courses**

(For every Festive Menu booked, we will make a donation to our chosen charity, The Anaphylaxis Campaign)

**ALLERGENS:** If you would like to see our gluten free, dairy free and vegan menus, please let us know. For details of all other allergens, just ask one of the team.

### BOOKING

Bookings only • £10 per person deposit required • Pre-order required at least 5 days in advance (a pre-order form will be sent with the confirmation email) • Christmas crackers • Christmas gift of a £10 voucher for everyone joining us • 12.5% service added to parties of 6+

