

FESTIVE MENU (Vegan)

Available 26th November to 24th December, lunch and evening, excluding Sundays.

NIBBLES (Can be ordered as extras)

Marinated olives £6

Homemade breads, oil and balsamic £4

STARTERS

Roasted parsnip and honey velouté, homemade bread

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

MAINS

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

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+

