





## **SHARING FEAST**

**GORDAL OLIVES** Guindilla chillies

POTATO SOURDOUGH Salted butter

WHIPPED COD'S ROE Crudités

TAMWORTH PORK RILLETTE **Pickles** 

EMBER ROASTED BEETROOTS Goats' curd, grilled bitter leaves

NORFOLK BLACK TURKEY Bread sauce & cranberry

OR

AGED BEEF SIRLOIN Horseradish purée (supplement +£10pp)

AYLESBURY DUCK Braised red cabbage (supplement+£20pp)

All served with bowls of

PIGS IN BLANKETS **HONEY-ROASTED CARROTS & PARSNIP DUCK FAT ROASTIES BRUSSEL SPROUTS & TOPS** 

> TREACLE TART Christmas pudding ice cream

> > £60pp

## OPTIONAL ADD-ONS FOR EITHER MENU

OYSTERS & CONDIMENTS £4.5ea Champagne vinegar mignonette / cranberry hot sauce/ pork scratchings / crispy chicken skin / lemon & tobasco

> CAVIAR £100 (30g tin serves 3-4 people) Spring onion & chive waffle / sour cream

CHEESE COURSE £16 (serves 2-3 people) Festive selection of cheese, brandy prunes, crackers

PLEASE INFORM US OF ANY ALLERGIES. PRICES ARE INCLUSIVE OF VAT. A DISCRETIONARY SERVICE CHARGE WILL BE APPLIED TO THE BILL. WE'VE GONE CASHLESS AND ONLY ACCEPTING CARD PAYMENTS.

## PLATED MENU

**GORDAL OLIVES** Guindilla chillies

POTATO SOURDOUGH Salted butter

HOT SMOKED PASTRAMI CHALK STREAM TROUT

Pickles, crème fraiche

OR

CRISPY PIGS' CHEEK Spiced burnt apple, herb salad

OR

STRACCIATELLA, SWEET & SOUR RADICCHIO

Clementine, hazelnuts

(Optional supplement mid - course +£15pp)

SMOKED POTATO, EGG YOLK RAVIOLO Winter truffles

ONION SQUASH

Baron bigod, green garlic butter, barley, wild mushrooms

OR

**ROASTED COD** 

Jerusalem artichoke, grilled tenderstem, bone sauce

OR

BRAISED BEEF CHEEK

Smoked bone marrow, bordelaise sauce, sprout tops

OR

**ROAST DUCK** 

Grilled chestnut & sage, duck leg sausage, braised red cabbage (supplement + £20pp)

All served with bowls of

PIGS IN BLANKETS **DUCK FAT ROASTIES** GREEN SALAD, MUSTARD

CHOCOLATE MOUSSE Olive oil, sea salt

OR

CHRISTMAS PUDDING ICE CREAM Mini doughnuts

£65pp