

FESTIVE MENU

3 courses - £45

Why not start with a glass of Champagne?

Champagne Piaff N.V £11 (Bottle £65)

SNACKS

House Rosemary Foccacia:

E.V.O.O & Balsamic Glaze (vg) 5

Whipped Curry Butter (v) 5.5

Whipped Goats Cheese, Honey, Walnuts (v.n) 7

XL Mozzarella Stick Aioli, Sweet Chilli (v) 7.5

STARTERS

Tempura Prawn Tacos Asian Slaw, Corriander, Bang Bang Mayo (gf.df)

Beef Tataki Yuzu Ponzu, Ginger, Garlic (gf.df)

Roasted Beetroot & Poached Pear

Whipped Goats Cheese, Walnuts (v.vg(a),gf.n)

Braised Beef Croquettes Aioli, Pecorino

MAINS

Steak Frites 8oz Flat Iron Steak, Fries, Peppercorn Sauce (**Served Pink or Well Done**) (gf) (upgrade to 10oz Sirloin Steak £10)

Turkey Leg Ballotone Cranberry & Sage Stuffing, Wild Mushrooms, Brussel Sprouts, Crispy Pancetta, Madeira Jus (gf)

Pan Roasted Cod Smoked Haddock Pomme Puree, Tenderstem Broccoli, Lemon Caper Butter, Dill (gf)

Maple Roast Pumpkin Bean Puree, Maple Glazed Shallots, Pumpkin Seed Crumble (vg.gf.df)

Pork Belly Red Cabbage Puree, Roast Celeriac, Black Pudding Crumb, Apricot Jus (gf)

DESSERTS

Egg Nog Affogato Vanilla Bean Ice Cream, Cinnamon Crisp, Espresso (v.vg(a),gf)

Christmas Pudding Vanilla Anglaise, Whipped Brandy Cream (v)

Chocolate Crèmeux Blackberry Coulis, Hazelnut Brittle (v.gf.n)

SIDES

Fries (vg.df) 5

Truffle & Parmesan Fries (gf) 6

Tenderstem Broccoli Toasted Almonds, Sesame, Chilli (vg.gf) 6

Miso Glazed Carrots Pistachio Crumb (vg.gf.n) 5.5

Onion Rings (vg.gf) 5

Potato Cake Bites Garlic Aioli, Pecorino, Spring Onion (gf) 7

Brussel Sprouts Crispy Pancetta (gf) 5.5

CHRISTMAS COCKTAILS (ALL £11)

MRS. CLAUS MARGARITA

Tequila, Triple Sec, Lime Juice, Coconut

TOASTED MARSHMALLOW OLD FASHIONED

Whisky, Marshmallow, Demerara, Angostura

MULLED NEGRONI

Gin, Mulled Liqueur, Sweet Vermouth, Aperitif, Orange Bitter, Port

APPLIE PIE HIGHBALL

Whisky, Apple Liqueur, Cinnamon, Ice Cream Soda

SKILLET EGG NOG

Rum, Cognac, Whisky, Milk, Cream, Cinnamon, Vanilla, Nutmeg, Eggs

CLAUSMOPOLITAN

Gin, Cranberry, Pineapple, Lime

v = vegetarian vg = vegan gf = gluten free df = dairy free (a) = available n = contains nuts

Please let our staff know about any allergens or dietary requirements.

A discretionary 10% service charge will be added to all tables who are dining.