









2 COURSES £27.5 | 3 COURSES £30 (Crackers included) Add a glass of bubbly on arrival £6.5

# STARTERS

**Duck and chestnut terrine** Apple, celeriac and chervil slaw, fig chutney, toasted sourdough

> Beetroot cured salmon Beetroot and chive salad, horseradish, red chard

**Roasted butternut squash** Quinoa, baby spinach, vegan feta, pomegranate, lemon, parsley

# MAINS

#### Turkey supreme wrapped in bacon

Thyme roast potatoes, carrots and savoy cabbage, stuffing, pigs in blankets, red wine jus

## Seabass fillet

Miso baked aubergine, wilted spinach, pine nut romesco sauce

#### Pumpkin tortelloni

Butternut purée, wilted spinach, toasted pumpkin seeds, vegan parmesan

## DESSERTS

## Plum Eton mess

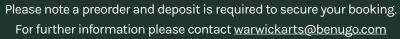
Rosemary baked plums, crushed meringue, Chantilly cream, crystalised orange zest

#### Chocolate mousse

Olive oil-based chocolate mousse, toasted hazelnut

## Cheeseboard

Brie de Meaux, orchard chutney, grapes, celery sticks, wheat wafers



#### (V) VEGETARIAN | (VG) VEGAN

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.







