

Christmas 2018

Lunch (12pm – 4pm) 2 courses £20/ 3 courses £22
Dinner (4pm onwards) £27 per person

Starters

beef & tomato ragu, polenta, parmesan & gremolata

indian daal soup, tomato relish & deep-fried egg (v)

spiced cod fritter, harissa, tabbouleh

chickpea pancake, caponata, basil (vg)

Mains

beetroot curry, pickled chillies, cardamom & pandan pilaf (vg)

cod, mussel chowder, smoky bacon

scottish aberdeen angus sirloin steak, chips, tomato & red onion salad*

chicken breast, honey roast sweet potato, chilli lime yoghurt & hazelnut dukkah

pork belly, roast potatoes & carrots, bread sauce, cranberries, cider gravy

Sweets

flourless chocolate cake, white chocolate mousse, passionfruit

ginger nut parfait, gingerbread, lime caramel

green apple sorbet, apple & maple granola (vg)

brie, stilton, date chutney, oatcakes

*£5 supplement

tea/coffee & mince pie 3.00

please advise staff prior to ordering of any dietary restrictions or allergies

Gratuity not included – discretionary 10% added to tables of 8 or more.