

FESTIVE SET MENU A

4 O P P

STARTERS

Charred Autumn squash & Chestnut salad (vg)

Wild rocket, slow roast tomato, pumpkin seeds, curry oil dressing

Pate de campagne

country farmed pork, fig chutney, pickles & grilled sourdough

Brie de meaux

breaded brie bites, smoked chilli jam, winter salad

MAINS

Winter lasagne (vg)

Roast squash, aubergine, & rustic tomato sauce

Turkey Schnitzel Club

turkey schnitzel, brie, winter gem, lingonberry sauce & French fries

Roast Hake

chorizo bean cassoulet, tarragon oil

DESSERTS

Apple Strudel (v)

Raisins & cinnamon, vanilla sauce

plum & almond pudding(vg)

Plum & Brandy compote, almond crumble

Twice baked Cheesecake (v)

Wild blueberry compote

(GF) GLUTEN FREE | (VG) VEGAN | (V) VEGETARIAN

For allergies and dietary requirements, please speak to your waiter before ordering.
A discretionary 12.5% service charge will be added to your bill. All prices include VAT