

Festive set menu A

4 0 p p

STARTERS

Charred Autumn squash & Chestnut salad (vg) 220 kcal

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

Pate de campagne 439 kcal

country farmed pork, fig chutney, pickles & grilled sourdough

Brie de meaux 730 kcal

breaded brie bites, smoked chilli jam, winter salad

MAINS

Winter lasagne (vg) 356 kcal

Roast squash, aubergine, & rustic tomato sauce

Turkey Schnitzel Club 1359 kcal

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

Roast Hake 934 kcal

chorizo bean cassoulet, tarragon oil

DESSERTS

Apple Strudel (v) 555 kcal

Raisins & cinnamon, vanilla sauce

Plum & almond pudding(vg) 326 kcal

Plum & Brandy compote, almond crumble

Spiced Pumpkin Panna Cotta (vg) 366 kcal

Roasted figs, gingerbread crumb, apple sorbet

(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