

Festive set menu B

5 5 p p

STARTERS

Hand chopped beef tartar 314 kcal

Smoked mayo, pickled shallots & parmesan

Beetroot & orange cured salmon 496 kcal

Pickled cucumber & Fennel, crisp shallot rings, Dill Cream

Cauliflower cream (VG) 338 kcal

Roasted floret's, seeds

MAINS

Roasted free range bronze turkey 672 kcal

Pigs in blankets, roast potatoes braised red cabbage, lingonberry compote

Roast wild trout 481 kcal

Winter greens, tomatoes, roast fennel, spiced red wine jus

Gnocchi Wild mushroom (Vg) 334 kcal

Hand rolled potato noodles, celeriac purée, butter sauce, fresh winter truffles

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