

Christmas menu 2 Courses £35.00 / 3 Courses £40.00 Monday to Friday 12noon – 3pm

Focaccia bread, balsamic & olive oil - £5.00 (G)

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Salmon gravlax, carasau bread, lemon gel & Oscietra caviar (G,F,Mu)

Pork tortellini & chicken consommé (Ce,G,E,M)

Beetroot salad, goat cheese, & spicy crumble (M,G,Mu,Sd)

Halibut, curly kale, bisque & crispy shallots (F,C,Ce,Sd)

Norfolk stuffed black turkey, roast potatoes, honey glazed root vegetables, cavolo Nero & all the trimmings (M,Ce,Sd)

Spinach, celeriac & chestnuts Wellington, mushrooms & truffle (G,E)

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Apero Tiramisu (E,M,G,S,Sd)

Spiced Christmas pudding, brandy custard & vanilla bean ice cream $_{(M,G,E,N)}$

Allergy key - Crustaceans (C) Celery (Ce) Milk (M) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L) Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur dioxide (Sd) Sesame seeds (Se) A discretionary 12.5% service charge will be added to your bill. All proceeds from service charge go to our team. All prices are inclusive of VAT

If you have any specific dietary requirements or allergy, please let your server know.

While we will do our very best to accommodate you,

Unfortunately, we cannot guarantee that our kitchen or our suppliers are 100% allergen-free