

# Festive Set Menu

Lunch - 2 Course 34.50 / 3 Course 39.95

*available tuesday to friday lunchtimes only, throughout december.*

Dinner - 2 Course 36.50 / 3 Course 42.50

*available tuesday, wednesday & thursday evenings only, throughout december.*



## starters

chicken & duck liver parfait

*brioche toast, quince, fig & shallot jam, whipped liver parfait, chives (gf available)*

citrus cured wild salmon

*pressed cucumber, horseradish & dill cream, avocado puree, ruby beets, toast (gf available)*

celeriac, hazlenut & truffle soup

*celeriac soup, italian winter truffle, toasted hazlenuts, focaccia croute (vegan, gf available)*

brown shrimp & crayfish crumpet

*brown shrimp, cornish crayfish, pickled cucumber, anchovy butter, toasted crumpet (gf available)*

## mains

roast norfolk turkey crown

*roast norfolk turkey breast with all the trimmings - duck fat roast potatoes, brussel sprouts, honey roast carrots, pig in blanket, pork & cranberry stuffing, yorkshire pudding, roasting juices gravy (gf available)*

vegan lentil & mushroom nut roast

*olive oil roast potatoes, brussel sprouts, baby carrots, vegan gravy, vegan gf yorkshire pudding & gravy (ve,gf)*

line caught stone bass fillet

*cornish clams in a creamy pinot grigio sauce, sauteed broccoli & baby spinach, chives, herb oil, lemon (gf)*

the famous dog & pickle sharing roast - roast turkey, pork & beef

*norfolk turkey, old spot pork belly, stoddarts dry aged sirloin of beef served with duck fat roast potatoes, honey glazed carrots, brussel sprouts, honey roast parsnips, yorkshire puddings & roasting juices gravy (minimum of 2 people to order the sharing roast - £9.95 supplement charge per person) (gf available)*

**sides** - pork crackling & apple sauce (gf) - 5 honey roast parsnips (gf, v) - 5.5 cauli cheese (v) - 5.5  
winter truffle cauliflower cheese (v) - 7.5 pigs in blankets - 5.5 pork, sage & cranberry stuffing - 5.5  
julienne fries (gf, v) - 5 creamy mashed potatoes (gf, v) - 5 truffle & parmesan fries (gf, v) - 7.5  
truffle & parmesan mash (gf, v) - 7.5 crispy duck fat roast potatoes - 5 yorkshire pudding - 1.5  
tenderstem broccoli, blue cheese, almonds (gf, v) - 6 spinach, broccoli, carrots & pine nuts (gf, v) - 6  
italian winter truffle macaroni & cheese (v) - 9.5 spicy nduja sausage macaroni & cheese - 8.5  
rocket & parmesan salad with balsamic (gf, v) - 5 tomato & onion salad with balsamic (gf, v) - 5.5  
half a scottish lobster grilled with garlic & parsley butter, torched lemon, watercress (gf) - 22.5

## desserts

traditional christmas pudding *brandy sauce, brandy snap basket & christmas pudding ice cream (v)*

lotus biscoff cheesecake *lotus biscoff cheesecake, lotus biscuit, salted caramel ice cream (v)*

banoffee sundae *caramelised banana, sticky toffee pieces, butterscotch sauce, banoffee ice cream (v)*

petit fours selection *mixed homemade chocolate truffles & macarons (v)*

*some dishes can be changed to accomodate allergies, please ask your server for more details.*

If you suffer from a food allergy or intolerance, please let your server know upon placing your food order and they will advise you on what dishes are suitable. Please be aware that our food may contain or come into contact with common allergens, such as dairy, eggs, wheat, soybeans, tree nuts, peanuts, fish, shellfish or wheat. While we take steps to minimize risk and safely handle the foods that contain potential allergens, please be advised that cross contamination may occur, as factors beyond our reasonable control may alter the formulations of the food we serve, or manufacturers may change their formulations without our knowledge. A service charge is left to your discretion, an optional 10% will be added.  
\*PLEASE NOTE ALL GRATUITIES ARE DISTRIBUTED AMONGST STAFF\* All prices include VAT at the current rate.