



boxing day menu - 4 courses for £89

children's menu 3 courses for £45

to share

padron peppers *grilled peppers, maldon sea salt, buttermilk aioli* (gf,ve,dfa,va)
rosemary focaccia *with our famous whipped marmite butter* (ve,dfa)
nocellara olives *garlic, rosemary, chilli & lemon marinade* (ve,vg,gf,df)

first course

salt baked celeriac *ricotta, candied pecans, truffle & celeriac puree, pomegranate, cranberry gel* (ve,va,gf,dfa)
dry aged scottish beef *tartar watercress emulsion, confit egg yolk, potato rosti* (gf,df)
shetland scallops *pickled onion ring, truffle celeriac puree, chicken crumble, chicken butter sauce*
roast butternut squash soup *pine nut & pistachio granola, herb oil, focaccia* (df,vg)
bolognese arancini *italian winter truffle, aged parmesan, truffle mayonnaise*

main course

boxing day roast - roast norfolk turkey or organic sirloin of beef (salt baked celeriac veggie roast also available)
duck fat roast potatoes, brussel sprouts, carrots, braised red cabbage, yorkshire pudding, pig in blanket, roasting juices
gravy, old spot pork, sage & cranberry stuffing (gfa)
dog & pickle sharing roast, roast norfolk turkey, blythburgh farm pork loin, organic sirloin of beef
duck fat roast potatoes, glazed carrots, sprouts, yorkshire puddings, gravy, braised red cabbage old spot pork,
cranberry & onion stuffing, pigs in blankets & puffed pork crackling (gfa)
wild stone bass fillet *roasted brown crab veloute, white devon crab meat, samphire, braised fennel, sea herbs* (gf)
beetroot tarte tatin *green vegetables, olive oil roasties, braised red cabbage, roast carrots, vegetable jus* (df,vg,ve)
treacle glazed fillet of dry aged beef *roscoff onion, pomme fondant, celeriac puree, spinach puree, bordelaise jus* (gfa)

additional sides

broccoli & cauliflower cheese (v) 7.5 truffle broc & cauli cheese (v) 12.5 extra pigs in blankets 8.5 extra pork, cranberry & onion stuffing 7.5
creamy mash (v,gf) 6 truffle & parmesan mash (v,gf) 12.5 chicken salt skinny fries (gf,df) 6.5 truffle & parmesan fries (gf,v) 12.5
braised carrots, nduja, buttermilk, chives (gfa,dfa) 7 house salad (gf,v) 6.5 mac & cheese 7.5
truffle mac & cheese (v) 12.5 buttered seasonal vegetables (v) 6.5

desserts

dp sticky toffee pudding *our classic toffee pudding, toffee sauce, vanilla ice cream* (gf)
christmas pudding *traditional christmas pudding with brandy butter sauce* (gf)
cheese selection *baron bigod brie, lancashire bomb, stilton, crackers, fig chutney, quince*
sicilian lemon sponge pudding *crème anglaise, sicilian lemon honey, clotted cream* (gf)
honey & white chocolate brioche *honey roasted brioche, white chocolate cremeux, caramel*