boxing day menu

3 courses | £95 per person

starters

Roast scallops (gf)
Crispy pancetta, Champagne beurre blanc, Baerii caviar

Chicken liver & foie gras parfait
Fig and shallot purée, brioche bun, crispy chicken skin, port gel

Cranberry & Brie arancini
Cranberry BBQ sauce, smoked thyme oil

Roast celeriac soup (vg, v, gfa, df)
Hazelnut granola, herb oil, warmed focaccia

mains

Roast Norfolk turkey or dry-aged organic sirloin of beef (gfa)
Duck fat roast potatoes, braised red cabbage, Brussels sprouts, honey-glazed carrots, pig in blanket, Old Spot pork stuffing, Yorkshire pudding, gravy

Roasted turbot (gf)
Lobster bisque, clams, saffron oil

Truffle & mushroom risotto (vg, v, df)
Roasted wild mushrooms, thyme and shallot, crispy oyster mushroom, black truffle

250g dry-aged sirloin steak on the bone (gf, dfa)
Bone marrow herb butter

sharing platters

500g monkfish on the bone (gf)
Champagne beurre blanc, fennel salad, salmon caviar

Festive sharing roast (gfa)
Roast Norfolk turkey breast, dry-aged organic sirloin of beef, duck fat roast potatoes, braised red cabbage, Brussels sprouts, honey-glazed carrots, pigs in blankets, Old Spot pork stuffing, Yorkshire pudding, gravy

Classic beef Wellington for two
Served pink | +£9.50 per person

600g dry-aged Stoddart's Chateaubriand
For two | +£9.50 per person | (gf, dfa)

desserts

Sticky toffee pudding (gf)
Vanilla ice cream, salted caramel sauce, brandy snap

Spiced pumpkin
Pumpkin ice cream, gingerbread crumb, cinnamon espuma

Cheese board
Ask for today's cheeses

Apple & blackberry crumble (va)
Choice of crème anglaise or ice cream

one side included with each main

Chicken salt fries · Seasonal vegetables · Cauliflower cheese · Mac & cheese · House salad

additional sides

Truffle cauliflower cheese *(v)*	£10
Truffle & Parmesan fries *(gf, v)*	£12
Truffle mac & cheese *(v)*	£12
Battered onion rings *(gf, df, v, vg)*	£6.50
Braised buttermilk carrots with 'nduja *(gf, dfa)*	£7.50

Please inform your server of any allergies or dietary requirements.
gf = gluten free gfa = gluten free available df = dairy free dfa = dairy free available
v = vegetarian vg = vegan va / vga = vegan available
A discretionary 12.5% service charge will be added to your bill.

little pickles boxing day menu

3 courses | £45 per child

starters

Focaccia and butter or Marmite butter (va, dfa)

Garlic butter focaccia (v)
With or without cheese

Watermelon & cucumber salad (v, vg, gf, df)

Cranberry & Brie arancini (v)

Leek & potato soup (vg, v, gfa, dfa)

desserts

Ice cream selection (gf, vga, dfa, v)
Chocolate, vanilla or strawberry

Sticky toffee pudding (gf, v)
Butterscotch sauce, vanilla ice cream

Sorbet selection (gf, vga, dfa)
Raspberry, blackcurrant or lemon

Cheese selection (v)

mains

6oz fillet steak (gf, dfa)
Fries and peas

Pup & Pickle Burger (gfa, dfa)
Beef patty, cheese, ketchup, brioche bun, fries

Cumberland sausage & mash (gf)
Garden peas, pot of gravy

Mac & cheese (v)
Macaroni pasta, cheese sauce, garlic bread

Fried buttermilk chicken (gf)
Skinny fries, garden peas

Roast turkey (gfa)
Roast potatoes, Yorkshire pudding, gravy, vegetables

Vegan roast (gfa, df, vg, v)
Roast potatoes, vegetables, vegan jus

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