

FESTIVE GROUP MENU

THREE COURSES

Sunday – Wednesday £47.50 | Thursday – Saturday £52.50

STARTERS

GLAZED CHORIZO 'PIGS IN BLANKETS' *Charred apple chutney, manchego crisp*

DUCK TERRINE *Spiced pear chutney, blackberry jus, crostini*

CHESTNUT & SAGE STUFFING FRITTERS *Cranberry sauce, smoked leek purée ^(VE)*

TIGER PRAWNS *Chilli citrus butter, sourdough*

MAINS

TURKEY BALLOTINE *Black pudding & apricot stuffing, smoked beef bacon, crushed potatoes, jus*

LISDERGAN SIRLOIN STEAK *Greens, fries, burnt onion cream ^(£12 supp)*

BAKED GOAT'S CHEESE & CARAMELISED RED ONION TART *Celeriac fondant, red wine & cranberry jus ^(V)*

ROOT VEGETABLE & CASHEW NUT ROAST *Sage & squash purée, spiced plum sauce ^(VE)*

GRILLED HAKE *Charred kale & rainbow chard, celeriac purée, lemon caper butter*

DESSERTS

CHOCOLATE & PECAN TART *Bailey's cream, winter berries*

SALTED CARAMEL & BANANA SPONGE *Charred clementine, vanilla ice cream*

VEGAN BROWNIE *Raspberry sorbet ^(VE)*

MIKE'S FANCY CHEESE

Allergens: Please advise your server of any food allergies. We cannot guarantee that our dishes will be completely allergen free. VA Vegan adaptable. VE Vegan. V Vegetarian.

Service Charge: A discretionary 10% service charge is applicable to all tables on the entire bill. Menu may be subject to change.