



FESTIVE LOUNGE MENU



NIBBLES

Homemade sharing brioche - miso butter, balsamic butter	8.5
Marinated olives - fresh lemon, olive oil	6
Smokehouse nuts	4

STARTERS

Leek and potato velouté - charred leek, confit potato, spring onion, parmesan	10
Chef's prawn cocktail - avocado, charred lettuce, poached prawn, Marie Rose	12
Ham hock terrine - fermented rhubarb, shimiji, piccalilli, rye bread roll	10
Whipped goats cheese - beetroot ketchup, pickles, candied walnut	9

MAINS

Roasted breast of turkey - roast potatoes, red cabbage, pigs in blankets, sprouts, seasonal vegetables	24
Sirloin of beef - 10oz sirloin, fries, Roscoff onion, watercress, peppercorn sauce	37
Whole lemon sole - caper and brown shrimp butter, fries	28
Catch of the day - new potato, cucumber, beurre blanc, dill, coastal vegetables	25
Hand rolled gnocchi - sage, roasted pumpkin, parsnip crisps, brown butter	19

DESSERTS

Christmas pudding - baked sponge, brandy custard, spiced ice cream, cranberry granola	10
Chocolate crèmeux - candied orange, chocolate soil, orange sorbet	10
Eton mess - raspberry gel, black pepper meringue, blackberry sorbet	11
Local cheeses x 3 - chutney, artisan biscuits (please ask for the Cheese Menu)	12.50
Coffee - with Chef's selection of petit fours	6.95
Coffee -	4.50

We prepare and cook all ingredients in our kitchen. We do our utmost to ensure our ingredients are kept separate, but this cannot be guaranteed. Please advise your server when ordering your meal of any known allergies so that we may guide your choice. Please note that a 10% discretionary charge is added to your bill