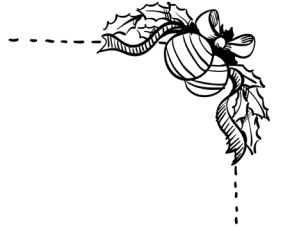




FESTIVE SET MENU 2022



BOOK WITH US FOR THIS FESTIVE MONTH AND LET US SPREAD OUR CHRISTMAS CHEER

Nibbleinis

Turkey croquettes, spiced cranberry dip

Chicken liver parfait served with fig relish and toasted sourdough

Salmon Tartar served with yuzu ponzu caper dressing, crispy lotus fruit

Buratta, heritage tomato & basil pesto, crispy flat bread

Prawn cocktail, baby gem, grapefruit, caviar, marie rose sauce

Roasted pumpkin & butternut squash soup with pumpkin seeds pine nuts and sourdough croutons (v)

Mains

Roasted bronze turkey, stuffing, parsnip puree, duck fat potatoes, Chantennay carrots, turkey gravy

Essex marsh lamb cutlets, minted pea puree, sprouting broccoli & red wine jus served with rosemary roasted new potatoes

Pan roasted cod wrapped in parma ham served with lobster sauce, confit tomatoes olive crumb

Roast butternut squash with cranberries buckwheat, chickpeas, pumpkin seeds, sesame and pomegranate, served with harissa sauce and coriander dressing (v)

Tom's Christmas burger, bacon, brie, spiced cranberry sauce, with fries

Desserts

Homemade Christmas pudding, cognac creme anglaise

Orange & white chocolate crème brûlée with Christmas ice cream

Salted caramel chocolate tart with vanilla cream

Baked cheesecake. spiced hedgerow compote

Sticky toffee pudding wiith toffee sauce and vanilla ice cream

Cheese board selected by the chef, with bread, crackers and chutney (£5 SUPPLEMENT PER PERSON)

TWO COURSE LUNCH £32 PER PERSON

3 COURSE LUNCH £40 PER PERSON

TWO COURSE DINNER £37 PER PERSON

3 COURSE DINNER £45 PER PERSON



A discretionary 12.5% service charge will be added to your bill.

Card details taken when booking. *Pre-order required. We reserve the right to make changes to the menu at any time.

ALLERGIES Gluten Free & dairy free option are available. Some of our dishes may contain fish bones, nut derivatives, our menu descriptions do not list all ingredients, if you have any concerns about allergens, please speak to a member of staff.

