

FESTIVE SMALL PLATES

SNACKS

Freshly baked sourdough, marmite butter, triple pickle dip, oil & balsamic £6

Queen Gordal olives £5

Crispy roast potatoes, cowboy butter £6

Parmesan and truffle popcorn £5

SMALL PLATES

Panko breaded brie nuggets, cranberry 'ketchup' £8

Severn and wye dill cured gravlax, beetroot gel, horseradish cream, watercress £10

Harissa carrots, chickpea hummus, chicory, orange glaze, giant corn £9

Norfolk turkey, apricot and manchego croquettes, pimento aioli, crispy sage £12

Wild mushroom and truffle arancini, smoked garlic aioli £11

Seared king scallops, curried chicken sauce, coriander oil, cumin yoghurt £14

Pan roasted cod fillet, lobster cream, spiralized potatoes £14

Duck liver parfait, smoked duck breast, toasted brioche, passion fruit, ginger bread crumb £13

Hot honey and oregano saganaki, chargrilled flatbread £12

6oz flat iron steak, brandy peppercorn sauce £16

Slow cooked beef featherblade, truffle and chive pomme puree, miso parnsip £14

Sprout bhajis, coriander mint yoghurt £8

British Charcuterie Board, Cobble Lane coppa, Suffolk rosemary salami, Dorset Venison chorizo, cornichons £14

DESSERTS

Christmas pudding creme brulee, cranberry shortbread £8

Sticky toffee pudding, butterscotch sauce, Northern bloc vanilla ice cream £8

Chocolate orange tart, mascarpone cream £8

Winter berry eton mess cheesecake, mulled wine coulis £8

