



FESTIVE DINNER MENU

2 COURSES 35.50 / 3 COURSES 39.50

Available from 24th November until 23rd December, Monday – Thursday 6pm to 10pm & Friday 6pm to 7pm

STARTERS

TIGER PRAWN 'PIL PIL'

Chilli, paprika

CRISPY SQUID

Chilli mayonnaise

PRAWN COCKTAIL

Brown bread, butter

SCOTTISH SMOKED SALMON

*Crème fraîche, capers,
pickled shallots*

SOFT SHELL CRAB TEMPURA

*Seaweed mayonnaise,
lime dressing*

DUCK SPRING ROLLS

Plum sauce

LOBSTER BISQUE

Cream, Cognac, Gruyère croûtons

GOAT CHEESE

Heritage beetroot, pine nuts

MAIN COURSE

MONKFISH, LEMON SOLE, PRAWNS

Lemon butter sauce

NORFOLK BRONZE TURKEY

Pigs in blanket, stuffing, bread sauce

PAN-FRIED SCOTTISH SALMON

Shellfish, Champagne velouté

PETERHEAD COD

Beer battered, tartare sauce

HALF LOBSTER

*Thermidor or garlic Butter
(£8 supplement)*

GUERNSEY SKATE

Brown butter, capers

MISO COD

Soy, radish

ANGUS SIRLOIN STEAK

Béarnaise sauce

ROAST RUMP OF LAMB

Parsnip purée, wild mushrooms

SURF n TURF

*Angus sirloin, king prawns
(£7 supplement)*

DESSERT

STICKY TOFFEE PUDDING

Vanilla ice cream

CLASSIC BANOFFEE PIE

Toffee sauce

RASPBERRY PAVLOVA

Chantilly cream, meringue

VALRHONA CHOCOLATE MOUSSE

Marshmallow, caramel, honeycomb

CHRISTMAS PUDDING

Brandy sauce

BAILEYS CRÈME BRÛLÉE

Almond cookie

CHEESECAKE

Passionfruit, mango

SIDES

Triple cooked chips 4.50

Thin chips 4.50

Caramelised fine green beans 4.75

Dauphinoise potatoes 4.75

Cauliflower cheese 4.75

Creamed spinach 4.75

Tenderstem broccoli, garlic, chilli 4.75

Creamed savoy cabbage, bacon 4.75

Wild mushrooms, garlic butter 4.95

Green salad, pine nuts, parmesan 4.00

All prices include VAT at the current rate. A discretionary 10% service charge will be added to your bill.

For any allergies and intolerances, please advise a member of staff before ordering. Menu items subject to change due to availability.