



FESTIVE SUNDAY MENU

2 COURSES 35.50 / 3 COURSES 39.50

Available from 24th November until 23rd December, Sunday 12:30pm to 9pm

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

GUERNSEY SKATE

Brown butter & capers

PAN-FRIED SCOTTISH SALMON

Shellfish, Champagne velouté

PETERHEAD COD

Beer battered, tartare sauce

MONKFISH, LEMON SOLE, PRAWNS

*Lemon butter sauce
(£8 supplement)*

HALF LOBSTER

*Thermidor or garlic Butter
(£7 supplement)*

MISO COD

Soy, radish

FESTIVE ROAST DINNER

NORFOLK BRONZE TURKEY

*Pigs in blankets, stuffing
& bread sauce*

HERTFORSHIRE BEEF SIRLOIN

*Yorkshire pudding, pigs in blankets
& horseradish sauce*

SLOW ROASTED SUFFOLK PORK BELLY

*Stuffing, crackling &
apple sauce*

DESSERT

STICKY TOFFEE PUDDING

Vanilla ice cream

RASPBERRY PAVLOVA

Chantilly cream, meringue

BAILEYS CRÈME BRÛLÉE

Almond cookie

CLASSIC BANOFFEE PIE

Toffee sauce

VALRHONA CHOCOLATE MOUSSE

Marshmallow, caramel, honeycomb

CHEESECAKE

Passionfruit, mango

CHRISTMAS PUDDING

Brandy sauce

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.