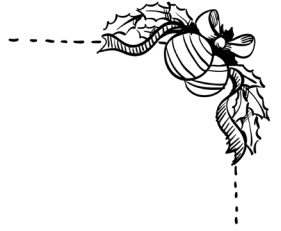




FESTIVE SET MENU



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 gravadlax, pickled cucumber, marinated beetroot, chive oil
- Buratta, beetroot puree, wood roasted beetroot black truffle (V)
- Chargrilled prawns, chilli garlic butter, herb aioli, leaf salad

Mains

- Roasted bronze turkey, stuffing, parsnip puree, duck fat potatoes, Chantennay carrots, turkey gravy
- Essex marsh lamb cutlets, celeriac puree, sprouting broccoli & red wine jus served with fries
- Cod, Romanesco, mussel, fish velouté
- Black truffle tortellini, truffle and porcini sauce, shaved parmesan V
- Tom's Burger, caramelised onion, bacon, rocket cheddar cheese, truffle mayo and fries

Desserts

- Pedro Ximenes and cherry trifle, shaved almonds
- Homemade Christmas pudding, brandy sauce
- Milk chocolate semi freddo, toasted peanut brittle, caramel
- Berry crumble served with black current sorbet
- Cheese board selected by the chef, with bread, crackers and chutney (£5 SUPPLEMENT PER PERSON)

£39 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.

