



### NIBBLES

Homemade bread, whipped butter 4.50

Nocellara olives 4

Tempura gherkins & chilli mayo 4.50

Garlic ciabatta 4

Calamari & garlic mayo 4

### SIDES

Chunky chips 3.50

Honey glazed carrots & parsnips 3.50

Fine beans & shallots 3.50

Italian winter leaf salad 3.50

### STARTERS

Roasted Tomato Soup  
Red pepper, basil and goats cheese beignets

Beetroot cured salmon  
Wasabi crème fraiche, shaved fennel

Duck liver parfait  
Apple and quince chutney, toasted sour dough

Smoked mackerel rilette  
Spring onion, watercress veloute, breakfast radish

### MAINS

Roast Norfolk Turkey  
Duck fat roast potatoes, traditional trimmings

Slow cooked Dingley Dell pork belly  
Dauphinoise potatoes, salted caramel apple sauce, vanilla  
glazed carrot

Pan fried Hake  
Crispy cockle and samphire risotto, lemon oil

Wild mushroom linguine  
Artichoke crisps, truffle and parmesan

Aged Sirloin steak  
Béarnaise sauce, dripping cooked roscoff onion, triple  
cooked chips

### CHRISTMAS DAY NIGHT 2019

3 Courses plus coffee  
£55 per person 6-9pm