



CHRISTMAS MENU

2 COURSES £29 3 COURSES £36

CHILDREN £12 OR £16

PRE-ORDER ONLY NOT AVAILABLE SUNDAYS

STARTERS

HOUSE MADE BRESAOLA - anchovy mayonnaise, chives, aged parmesan, winter leaves

MOZZARELLA BURRATA - chargrilled courgettes, lemon, mint, chilli, garlic (V)

WOOD ROASTED CAULIFLOWER SOUP - vadouvan spiced hazelnuts, toasted sourdough (V,VG)

CHARGRILLED FENLAND BEETS - whipped ricotta, pumpkin seed pesto, chargrilled grapes fried sage (V)

CURED CORNISH GURNARD- celery, cucumber, lovage, creme fraiche, horseradish salsa

MAINS

ROAST NORFOLK TURKEY
cranberry sauce

CHARGRILLED 285g FLAT IRON STEAK
horseradish gremolata

ROASTED WINTER VEGETABLE TART
green sauce (V)

WOOD GRILLED AUBERGINE
hazelnut granola, green sauce
(V,VG)

WHOLE GRILLED SEA BREAM
devilled butter, burnt lemon

**ALL SERVED WITH ROAST POTATOES, SEASONAL VEGETABLES, SAUSAGE, BACON & STUFFING
GRAVY & SAUCES (GF & VEGAN AVAILABLE)**

DESSERTS

CHOCOLATE TORTE - salted caramel ice cream, milk crumbs

OLMSTEAD HONEY PANNACOTTA -roasted figs, honeycomb

CHRISTMAS PUDDING - brandy butter, dark rum sauce

WOOD ROASTED FIGS - cherry sorbet (V,VG)

BARON BIGOD - pickled celery, lovage (V)