



**PRIVATE ROOM  
SEASONAL SET MENU  
DECEMBER 2018**

**£ 49**

Our Seasonal Set Menu offers a selection of seasonal dishes made for sharing; shared snacks and starters, a main course of your choice for the whole party to share served with side bowls of seasonal vegetables, and a dessert

We can cater to all dietary requirements.

Please see a sample menu below. Please note, this is a sample menu, although on the day your menu will follow the same structure with a similar balance of dishes.

**SHARED STARTERS**

Crumbled rye sourdough, raw butter  
Stilton custard, beetroot ketchup, caramelised walnuts  
Smoked cod roe, cured egg yolk  
Burnt leeks, smoked eel, whipped goat's curd  
Pastrami cured salmon, fried capers, watercress

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**MAIN COURSE**

*Please select ONE of the following for the whole table to share:*

Fosse Meadows Bronze turkey  
Galloway beef  
Blackfact lamb  
Middle White pork  
Sprouts & bacon || Pommes Boulangere || Parsnips & pears

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Neal's Yard Dairy cheese, crackers (£10 supplement)

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**DESSERT**

Christmas pudding, brandy custard

If you have any allergies or require information on any allergens relating to dishes on our menu please ask a member of the team for more information