



**PRIVATE ROOM
SEASONAL SET MENU
DECEMBER 2019**

£ 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
Montgomery cheddar custard, pickled walnut, crispy brick pastry
Smoked cod roe, cured egg yolk
Delica squash, fried seeds & oats, crispy sage
Pastrami cured salmon, creme fraiche, lemon rind, 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
Blackface lamb
Middle White pork
Sprouts & bacon || Beef fat mash || Parsnips & pears

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

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DESSERT

Christmas pudding ice cream, 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