

Starter Platters

Enoki & sage tempura fritters, sesame dressing *(ve)*
Mackerel pate, rye toast, pickled cucumber & horseradish
Grilled flatbread, baba ghanoush, za'atar & pomegranate *(ve)*
Crispy pork belly & baked green apple sauce

Mains Platters

Red wine braised beef shin, sticky shallot & burnt rosemary
Roast turkey & preserved lemon gremolata
Fully cased sage & miso mushroom pie, tempura hen of the woods *(ve)*

All mains come with all the trimmings: Confit garlic roast potato, black treacle & thyme roasted carrot, buttered greens, herby yorkshire pudding & gravy.

Large Sharing Sides

Giant pigs in blanket pinwheel, hot honey mustard + **£15**
Cauliflower cheese, aged gruyère & sage pangrattato + **£22**
Miso glazed parsnips & crispy chilli brussels sprouts *(ve)* + **£12**

Puds

Apple & cranberry crumble, homemade custard
Baileys ice cream, shortbread
Chocolate orange mousse *(ve)*

