

Starter Platters

Shimeji & Sage tempura fritters, sesame dressing (ve)
Mackerel pate, rye toast, pickled cucumber & horseradish
Pea & za'atar fritters with tahini dip
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 **+£18**
Cauliflower cheese, aged gruyère & sage pangrattato **+£26.5**
Miso glazed parsnips & crispy chilli brussels sprouts (ve) **+£14.5**

Puds

Apple & cranberry crumble
Baileys ice cream, shortbread
Chocolate cheesecake (ve)

