

BOXING DAY

We believe in the power of community,
collaborating with local and independent
suppliers to source fresh, quality produce
for our menus.

SMALL PLATES

SMOKED SALMON, DILL CRÈME FRAÎCHE, RYE CRACKER

SALT-BAKED BEETROOT SALAD, GOAT'S CURD, CANDIED WALNUTS **VGO**

CRISPY PORK BELLY, SPICED CRANBERRY COMPOTE, PICKLED MUSTARD SEEDS

DUCK LIVER PARFAIT, MULLED WINE GEL, CACAO SAVOURY GRANOLA

MAIN PLATES

DRY-AGED ROAST BEEF, DUCK FAT POTATOES, YORKSHIRE PUDDING, BONE MARROW
GRAVY

HERB-CRUSTED COD LOIN, BUTTERED LEEKS, JERSEY ROYALS, SHERRY CRÈME FRAÎCHE
VELOUTÉ

SUFFOLK PORCHETTA, CARAMELISED APPLE, CRACKLING, CIDER-BRAISED HISPY
CABBAGE

CEP & BARLEY RISOTTO, WILD MUSHROOM, PICKLED WALNUTS & TRUFFLE **VGO**

PUDDING PLATES

STICKY TOFFEE PUDDING, BUTTERSCOTCH SAUCE & VANILLA ICE CREAM **V**

CRANBERRY & APPLE CRUMBLE, OATS & CARDAMOM CUSTARD **VGO**

HONDURAN MAYAN RED CHOCOLATE FONDANT, CRANBERRY ICE CREAM

BRITISH CHEESES & CRACKERS **V**

TWO-COURSES 65

THREE-COURSES 75

Our menu contains allergens. If you have any food or drink intolerances or allergies,
please let a member of the team know before placing your order. Please note - we are
a cashless venue and all prices include VAT at the local stipulated rate.
A discretionary service charge of 12.5% will be added to your bill.

V suitable for vegetarians | **VG** suitable for vegans | **VGO** vegan option available

THE GALLERY

