

# FESTIVE MENU

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

## SMALL PLATES

HOUSE BEETROOT-CURED CHALK STREAM TROUT,  
HORSERADISH CREAM, CUCUMBER & MOOLI SALAD

PAN-SEARED SCOTTISH SCALLOP, MAPLE-CURED  
BACON, PINE NUT

DUCK LIVER PARFAIT, KUMQUATS, CHERRY &  
SAVOURY GRANOLA

CHEESE SOUFFLÉ, WILD ROCKET SAUCE **V**

JERUSALEM ARTICHOKE SOUP, POPCORN &  
TRUFFLE **VG**

## MAIN PLATES

SAGE-ROASTED TURKEY BREAST BALLOTINE,  
PIGS IN BLANKETS, POTATO ROSTI, ROASTED  
SPROUTS, MAPLE-GLAZED PARSNIPS, CARROT  
PURÉE, TURKEY JUS

SPICED ALE-BRAISED OX CHEEK, HEATHER  
HONEY-ROASTED CARROT, POTATO PURÉE, BEER  
SAUCE

SEABASS, CELERIAC & BARLEY RISOTTO, CEPES  
BEURRE NOISETTE

PUMPKIN RAVIOLI, SPICED VELOUTÉ, SAGE,  
PICKLED WALNUT

FETA & ROOT VEGETABLE PITHIVIER, ROASTED  
SPROUTS, GLAZED PARSNIPS, CARROT PURÉE,  
PORCINI MUSHROOM JUS **VG**

## PUDDING PLATES

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

CARAMELIA MOUSSE, POACHED QUINCE, GIN  
BERRIES

HONDURAN MAYAN RED CHOCOLATE FONDANT,  
CRANBERRY ICE CREAM **V**

PANETTONE PUDDING, CLEMENTINE CUSTARD **VGO**

CHEESE SELECTION **V**

**TWO-COURSES 55**

**THREE-COURSES 65**

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

