

CHRISTMAS EVE DINNER

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

please select one option for each course

SMALL PLATES

JERUSALEM ARTICHOKE & CRISPIN APPLE
SOUP **VGO**

OAK SMOKED SALMON RILLETTE, RYE, CAPER,
DILL CHEESE & PICKLED RED ONION

CRISP SLOW-BRAISED LAMB, CARAMELISED
AIOLI, MACADAMIA NUT PESTO,
SMOKED ANCHOVY

TWICE-BAKED WINCHESTER CHEDDAR SOUFFLÉ,
LOCAL WATERCRESS, MUSTARD SAUCE **V**

HAM HOCK & PEASE PUDDING,
PICCALILLI, TOASTS

MAIN PLATES

CORN-FED CHICKEN SUPREME, MUSTARD
CREAMED POTATOES, RED ONION MARMALADE,
CEP MUSHROOM VELOUTÉ

21-DAY DRY-AGED BRITISH SIRLOIN STEAK,
SERVED WITH SKIN ON FRIES, SMOKED BONE
MARROW SAUCE

ROAST SKATE WING, NUT-BROWN BUTTER,
CAPERS, LEMON & COASTAL SAMPHIRE

GLAZED BEEF SHIN, HORSERADISH & AGED
CHEDDAR RISOTTO, LOCAL WATERCRESS

NORTH ATLANTIC HALIBUT, BRIOCHE CRUST,
BUTTER BEANS, HAM HOCK, COCKLES, SEA HERBS

CARAMELISED CAULIFLOWER STEAK, AGED
CHEDDAR CHEESE, MATCHSTICK FRIES,
CAULIFLOWER VELOUTÉ **VGO**

PUDDING PLATES

PLUM CHRISTMAS PUDDING, MUSCOVADO &
BRANDY SAUCE

GUANAJA DARK CHOCOLATE TART, FIG LEAF
ICE CREAM, HONEYCOMB

STICKY TOFFEE MADELEINES, BUTTERSCOTCH
SAUCE, CORNISH CLOTTED CREAM

POACHED WINTER FRUITS, BUCKWHEAT CRUMBLE,
CHERRY SORBET **VGO**

PORT-FED STILTON CHEESE, ECCLES CAKES

THREE-COURSE 75

Our menu contains allergens. Please inform our team of any allergies or intolerances before ordering. Our menus are seasonal and subject to change; where an item is unavailable, a suitable alternative will be provided. We are a cashless venue; all prices include VAT, and a discretionary 12.5% service charge will be added to your bill.

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

THE GALLERY

