

FESTIVE MENU

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

NORFOLK TURKEY BALLOTINE, PANCETTA
WRAPPED CHIPOLATA, CHESTNUT STUFFING,
ALL THE TRIMMINGS

WHOLE PLAICE ON THE BONE, NUT-BROWN
BUTTER, LEMON & COASTAL SAMPHIRE

HERDWICK DOUBLE-LOIN LAMB CHOP, HOT POT
POTATOES, BUTTERED SPINACH

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

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

BEEF RIB BURGER, TOASTED BRIOCHE, BRIE,
SAGE & ONION, LETTUCE, TOMATO, PIGS IN
BLANKETS, CRANBERRY & SRIRACHA SAUCE

CARAMELIZED CAULIFLOWER STEAK, AGED
CHEDDAR CHEESE, MATCHSTICK FRIES,
CAULIFLOWER VELOUTÉ

RUBY BEETROOT BURGER, AVOCADO, SAGE &
ONION, LETTUCE, TOMATO, CRANBERRY &
SRIRACHA SAUCE **VG**

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

TWO-COURSE 55

THREE-COURSE 65

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

