

# FESTIVE *dining*

Office parties, family gatherings & celebrations with friends.

We've created two menus to cater for all without a dry turkey in sight. *No pre-orders* needed! We've made booking Christmas easy. Available midday to 9.30pm, 23rd November to 30th December.

2 course £39pp  
3 course £45pp

## STARTERS

Seabass crudo, winter citrus, white soy  
Spiced brown crab, cheddar biscuit  
Game terrine, pickled prunes  
Glazed pork belly skewer, burnt shallot, chilli mayo  
Pearl barley, crispy artichoke, confit onion (vg)

## MAINS

Poached hake fillet, herb mash  
250 grams brill tranche, garlic butter, grilled leaf, sourdough croutons (£5 supplement)  
Confit duck leg, quince, sage  
Braised english beef, smoked bacon, red wine sauce  
Delica pumpkin ragu, cavatelli, sussex ricotta (vg)  
All served with handcut chips, rosemary salt

## PUDDINGS

Sticky toffee pudding  
Chocolate mousse, British honeycomb  
Neal's yard cheese, apple chutney, sourdough crostini  
Oat milk panna cotta (vg)  
Rum & raisin ice cream  
Espresso martini (£5 supplement)

## EXTRAS

Pink fir pots £8   Cauliflower cheese £8   Green garden salad £8  
Madeleine mountain, chocolate sauce £3 each

(GF) Gluten Free (GFA) Gluten Free on Request (V) Vegetarian (Ve) Vegan

PLEASE NOTIFY A TEAM MEMBER OF ANY ALLERGENS OR DIETARY REQUIREMENTS WHEN YOU ORDER

A discretionary 12.5% service charge will be added and goes directly to our amazing front of house and back of house teams.