

festive

M E N U

A welcome glass of sparkling Cambo apple juice

STARTER

*Spiced celeriac & parsnip soup with Rosemary crostini
or*

*Winter leaves, roast pear, whipped ricotta with honey and
thyme dressing*

MAIN

*Root rainbow vegetable, wild mushroom, chestnut and
sweet caramelised onion Wellington
or*

*Winter squash, calvo nero, goats cheese and crispy sage
rotolo.*

*all accompanied with side of freshly prepared vegetables
and potatoes from the garden*

DESSERT

*Winter fruit pavlova
or*

Vegan dark chocolate torte with cherry coulis

Please advise of any dietary restrictions when booking

2 course £25.00 3 course £32

12.5% discretionary service charge added for group of six or more
corkage fee of £8.00 per bottle 75cl wine or 2.50 per standard
330ml beer or cider