

While You Browse £3.50

Marinated Olives

Caramelised Salted Nuts



Aperitif

Prosecco

Raspberry Bellini

Aperol Spritzer

Berry Bellis

Cocktail of the Week

Sunday Set Menu

Christmas Market Taster £4.50

Homemade Bratwurst with Toasted Rye Bread, Tarragon Sauerkraut Salad & Smoked Mermaid Siracha Sauce

To Start

Soft Shell Crab, Lemon & Lime Leaf Puree, Coriander Crackers, Crisp Chilli, Ginger & Spring Onion Salad

or

Pigeon Breast with Cranberry Lyonnaise Shallots, Balsamic Figs, Chestnut Nut Crumb & Smoked Sauce

or

Forest of Wild Mushroom with Kale Soil, Pickled Shimeji, Crisp Cauliflower, Cepe Twigs & Chervil Moss

Followed by

Sirloin of **Beef** or **Turkey** with Roast Potatoes, Brussel Sprouts, Romanesco, Braised Red Cabbage, Parsnip Puree & Baby Yorkshire Puddings

or

Sri Lankan Baked **Baby Cauliflower** with Cumin Crisps, Coconut Roti, Spiced Quinoa, Semi Sambol & Coconut Sauce

or

Halibut Cured in Dill with Violet Potatoes, Turned Watermelon Turnips, Braised Leek Hearts Crisp Nori & Lime Puree
(+£2 supplement)

Transition

Green Apple & Lemon Thyme Sorbet with Bitter Orange Granola, Lemon Sorrel, Rum & Pear Puree
A Palate Cleanser to Allow Your Taste Buds to Flow from Savoury to Sweet

To Finish

Bread & Butter Pudding

Made with White Chocolate & Orange, with a Cinnamon & Star Anise Glaze, Orange Granola & Chantilly Cream

Excellent with a Glass of Red Dessert Wine, Quady Muscat "Elysium" (California) ABV 15%

Traditional Christmas Pudding

Christmas Pudding with Candied Citrus, Brandy Butter & a Plum Pudding Espuma

Marries well with a Glass of Tokaj, Noble Late Harvest, Katinka (Hungary) 2013 ABV 12%

Passionfruit Panna Cotta

Confit Passionfruit Seeds with Thyme Crumb, Apricot Gel, Lemon Zest Tuile & Apple Blossom

Pair's Beautifully with a Glass of Sauternes, Grand Vin de Bordeaux, Dulong Reserve (France) ABV 13%

Choose 1 course for £18.50, 2 Course for £24.50 or 3 Course for £30.50

All Our Food is Freshly Prepared & Cooked to Order, Please Be Patient at Busy Times
Please Ask for Available Menus to Suit Any Requirements & Allergies

We have a wide range of Vegan Wines, please look out for the  in the Wine List



Cultural Classics

Lincolnshire Sausages (NGF) with Buttered Mustard Mash, Seasonal Vegetables & Red Mustard Frills	£10.50
Chicken Stir Fry with Asian Vegetables, Vermicelli, Spring Onion, Stem Ginger, Soy & Sesame Sauce	£10.50
Quarter Pounder with a Brioche Bun (NGF), Baby Gem Lettuce, Spring Coleslaw, Chips & Micro Salad	£11.00
Dill Cured Battered Hake & Chips, Wasabi Tartare Sauce, Sweet British Peas & Crispy Fish Skin	£10.50
Turkey Tikka Masala with Roasted Red Peppers, Coriander & Spiced Rice	£11.00

Sides £4.50

Thai Spiced Prawn Crackers	Sweet Pepper Drop Micro Salad	Roast Chorizo
Spanish Salted Corn & Nuts (NGF)	Deville Whitebait & Tartare	Chips
Salt & Pepper Squid with Asian Vegetables	Tempura Tiger Prawns	Halloumi Pakora
Cheese & Garlic Bread (NGF)	Boquerones with Chimichurri	Buttered Green Vegetables
Wasabi Nuts	Caramelised Nuts	Bruschetta (NGF)

(NGF) Not Gluten Free

Homemade Ice Cream:	Vanilla Tonka Bean, Chocolate & Orange, Plum Pudding	£1.80 per scp
Homemade Sorbet:	Passionfruit & Sesame	

We Also Have a Carefully Selected List of 7 Artisan Cheeses, from Premier Cheese, and Notable Ports to Finish Your Evening. Please Ask a Member of Staff for the Menu

Freshly Ground 'Black Dragon' 100% Fairtrade Coffee

A blend of the very best South American coffee beans with a touch of the Far East for balance
With a hint of premium Vietnamese Dragon Ball to give the blend body and bite.

Three Petit Fours; Festive Fudge, Chocolate Moelleux, Vimto Wine Gum and a Drink of Your Choice (excluding alcoholic coffee's)	£5.95
Regular Coffee / Decaf Regular	£2.95
Cappuccino	£2.95
Latte	£2.95
Espresso	£1.50
Double Espresso	£3.00
Macchiato	£3.00
Liquor Coffee	£6.50
Chilled Baileys Mochaccino	£6.50
Cadburys Hot Chocolate, Cream & Dustings of Cocoa	£3.00
Black Forrest Hot Chocolate, with Cherry Brandy, Cream & Dustings of Cocoa	£6.50
Baileys Flat White Martini	£7.50

Buddha Tea Selection

100% Natural Herbal Supplement in an Unbleached Tea Bag	£2.90
Chai, Ginger Root with Fresh Lemon, Holy Basil, Lavender, Rooibos, English Breakfast Tea, Earl Grey, Sencha Green Tea	
or	
A Pot of Fresh Mint Tea	£2.60