

CHRISTMAS MENU

AVAILABLE FROM 13TH NOVEMBER

TWO COURSES FROM £35 | THREE COURSES FROM £41

TO START

Smoked Salmon Roulade

With a celeriac remoulade, wasabi cream & Avruga caviar

Truffled Scallops

Oven baked scallops served with truffle butter, parmesan with a herb crust

Sardine Fish Balls

With chia seeds, mustard & garlic aioli



MAINS

Pan fried Halibut

With black olive & fennel crushed potatoes, red wine sauce (Surcharge £5)

Gluten Free Option available

Darne of Salmon

Pan fried salmon fillet with wilted spinach and a grape
& mushroom beurre blanc

Gluten Free Option available

Sea Bream with all the trimmings

Roasted Sea Bream fillet with sage & onion stuffing
and root vegetables served two ways



DESSERTS

Christmas Crumble

Apple, woodland berries & brandy served with crème anglaise

Earl Grey Panna Cotta

Topped with dark chocolate and served with lingue di gatto biscuit

Gluten Free Option available