



# boxing day menu - 3 courses for £85

children's menu 3 courses for £35

## starters

wild salmon & beetroot gravadlax *horseradish cream, cucumber & apple pickle* (df, gfa)  
mushroom parfait *pickled shallot, walnut gel, grated chestnut, focaccia* (df, vegan)  
korean fried soanes farm chicken *miso & ginger mayonnaise, pickled ginger*  
dry aged scottish beef tartar *watercress emulsion, shaved lardo, egg gel, potato rosti* (gf, df)  
shetland scallops *pickled onion, truffle celeriac puree, chicken crumble, chicken butter sauce*

## main course

boxing day roast - roast norfolk turkey or organic sirloin of beef (celeriac veggie roast also available)  
*duck fat roast potatoes, brussel sprouts, carrots, yorkshire pudding, pig in blanket, gravy, cranberry stuffing* (gfa)  
dog & pickle sharing roast, roast norfolk turkey, blythburgh farm pork loin, organic sirloin of beef  
*duck fat roast potatoes, glazed carrots, sprouts, yorkshire puddings, gravy, fennel & cabbage choucroute, smoked  
bacon crumb, sage & onion stuffing, pigs in blankets & puffed pork crackling* (gfa)  
wild halibut fillet *roasted brown crab veloute, white devon crab meat, samphire, braised fennel, sea herbs* (gf)  
crown prince squash *spaetzle, truffle butter, smoked almond & vadouvan dukkah, kale salsa* (dfa, va)  
dry aged steak burger *raclette, tomato jam, dp sauce, cabbage slaw, crispy onions, skinny fries* (gf, dfa)  
treacle glazed fillet of dry aged beef *fondant potato, celeriac puree, cavolo nero, bordelaise jus* (gfa)

## sides

cauli cheese (v) 6.5 truffle cauli cheese (v) 12.5 honey roast parsnips (v, gf) 6.5 pigs in blankets 7.5 pork, cranberry & onion stuffing 7  
creamy mash (v, gf) 6 truffle & parmesan mash (v, gf) 12.5 chicken salt skinny fries (gf, df) 6.5 truffle & parmesan fries (gf, v) 12.5  
roast butternut squash, salsa verde, smoked almonds (gf, v) 7 chicory waldorf salad with apple, celery & walnuts (gf, v) 6.5  
mac & cheese 7.5 spicy nduja mac & cheese 10 truffle mac & cheese (v) 12.5 buttered seasonal vegetables (v) 6.5  
fennel & white cabbage choucroute, smoked bacon crumb 7 spiced onion rings with mango chutney (v) 6.5

## desserts

christmas pudding & brandy parfait *burnt orange, frosted almond, italian meringue*  
eggnog cheesecake *gingerbread biscuit base, cinnamon ice cream, frosted almonds* (gfa)  
dark chocolate cremeaux *chocolate soil, dulce de leche, miso ice cream, caramel, peanut brittle* (v, gf)  
sticky toffee pudding *butterscotch sauce, white chocolate crumb, rum & raisin ice cream* (gfa, v)