

FESTIVITIES MENU

2 COURSE £25.99, 3 COURSE £31.99

STARTERS

BRUSSEL SPROUT TACOS (V)(VGA)

Vegan Sriracha Mayo, Pickled Red Onion, Maple Syrup & Lime

BEETROOT AND JUNIPER CURED SALMON

Charred Orange Segments & Hispi Salad with Rye Toast

PAN FRIED BUTTER & SAGE SCALLOPS

Celeriac Puree & Candied Beetroot

MAINS

ROASTED TURKEY

Stuffing, Roasted Potatoes, Crispy Parsnip Crisps, Maple Syrup
Heritage Carrots, Brussel Sprouts with Tiger Gravy

CONFIT DUCK LEG

Fondant Potatoes, Maple Syrup Heritage Carrots, Celeriac Puree

WINTER VEGETABLE GALETTE (V)(VGA)

Winter Vegetable Galette, Fondant Potatoes, Maple Syrup Heritage Carrots, Herb Vinaigrette

DESSERTS

OLD ORIGINAL STICKY TOFFEE PUDDING

Old Original Caramel Sauce with Old Original Ice Cream

CHOCOLATE CRÉMEUX (VGA)

Orange and Hazelnut Brittle, Sorbet

PANNA COTTA

Figs, Fruits of the Forest & Pistachio

CHEESE COURSE

(£14 SUPPLEMENT SERVES 2)

Selection of Cheeses with Tiger Ale Chutney, Quince Jelly & Crackers



AVAILABLE TO WALK-INS UP TO GROUPS OF 4

IN THE MAIN DINING AREA IF THERE IS AVAILABILITY
BOOK ONLINE FOR GROUPS OF 5 OR MORE

