

SET MENU

The best of East Anglian produce cooked over fire
2-courses 29 | 3-courses 35



FOR THE TABLE

GREEN SICILIAN NOCELLARA OLIVES (ve) 5.5
SOURDOUGH BREAD, SALTED BUTTER (v) 5.5
SMOKED ALMONDS (ve) 5.5

STARTERS

PANZANELLA SALAD Heritage tomato, celery, caper and croutons (ve)
HAMPSHIRE HAM HOCK TERRINE Turmeric pickled vegetables
PASTRAMI CURED SALMON Baked heritage beetroot, soft herbs

MAINS

SPICED LENTIL & NUT ROAST Cranberry stuffing, festive trimmings (ve)
ROAST NORFOLK TURKEY Cranberry stuffing, festive trimmings
GRILLED SEA BASS Fig, shiitake mushroom, potatoes, vinaigrette

SIDES

ROAST POTATOES (ve) 6
GLAZED BRUSSELS SPROUTS (ve) 6
TOMATO & ONION SALAD (ve) 6

DESSERT

BAILEYS & TOASTED ALMOND PANNA COTTA Mulled plums (v)
DARK CHOCOLATE OPERA Mascarpone and cherry
CHRISTMAS PUDDING Clementine and brandy sauce

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A discretionary 12.5% service charge will be added to your bill – of which our team receive 100%.
Please inform your server of any allergies or dietary requirements before ordering.