

FESTIVE MENU

2 courses £353 courses £42

Available from Tuesday 2nd - 24th December 2025 - Pre-order only Every Tuesday to Sunday, Lunch and Dinner (£10 Deposit per person)

STARTERS

Tuscan cannellini bean soup, crispy ham hock, cavolo nero, toasted sourdough
Poached pear & Golden Cross goats' cheese salad, candied walnuts, mulled wine vinaigrette (V)
Smoked duck breast salad, pomegranate molasses, winter slaw, orange crème fraiche
Earl Grey cured salmon, heritage beetroot, fennel & endive

MAINS

Roast breast of turkey, sage & onion stuffing, traditional accompaniments

Glazed short rib of beef, wholegrain mustard mash, heritage carrot, cavolo nero

Pan fried sea bass, West County mussels & king prawn fregola, sauce vierge

Delica pumpkin, wild mushroom & truffle risotto (V)

DESSERTS

Traditional Christmas pudding, brandy cream

Almond, lemon & olive oil sponge, cranberry compote, whipped Mascarpone

Chocolate & chestnut fondant, panettone ice cream

Selection of Italian cheese, fruit mostarda & crackers (£3 supplement)



12.5% DISCRETIONARY SERVICE WILL BE ADDED TO ALL BILLS
PLEASE NOTIFY A MEMBER OF STAFF FOR ANY ALLERGIES OR DIETARY REQUIREMENTS

ITALIAN INSPIRED CONTEMPORARY DINING