



## FESTIVE MENU

2 courses £23

3 courses £28

Available from 26th November

£10 deposit per person

## STARTERS

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**Cumin & ginger spiced carrot soup** v

**Smoked ham hock & bubble & squeak croquettes**, truffled pea purée

**Smoked salmon**, horseradish cream, capers, rye bread

**Roasted beets & whipped goat's cheese**, walnuts & white balsamic v

## MAINS

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**Roast Norfolk turkey**, served with seasonal trimmings

**Wild mushroom, kale & pine nut risotto**, Parmesan & truffle crisp v

**Tandoori cod**, Bombay potatoes, spinach, tomato & coriander sambal

**28-day aged 8oz rump steak**, fries, house salad & peppercorn sauce + 5

## DESSERTS

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**Warm chocolate brownie**, salted caramel fudge sauce, honeycomb v

**Passion fruit & lime posset**, vanilla shortbread v

**Christmas pudding**, vanilla brandy sauce

For all tables of 7 or more a discretionary service charge of 10% will be added to your bill

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(v) = Vegetarian. If you have any dietary requirements or food allergies, please inform your server before ordering. A full allergen menu is available on request. All of our ingredients are carefully sourced using sustainable British produce where possible - some dishes may contain nuts - mussels & oysters sourced from Brancaster Staithe, North Norfolk - for all tables of 7+ a discretionary service charge of 10% will be added to your bill.



# Festive Music

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## **Fridays and Saturdays -**

DJs downstairs in our cellar bar from 10pm - 2am

## **Fridays and Saturdays**

Live music upstairs from 8.30pm

## **Thursdays**

DJs and live music - dates tbc so keep an eye on our social channels for more info

## **NYE**

Keep an eye out for our 2018  
NYE Speakeasy party tickets

