



## CHRISTMAS FEASTING MENU

2 COURSES £34 | 3 COURSES £39

### TO BEGIN

Smoked baby back rib stack, cranberry BBQ, chives, sesame

Steamed veggie gyoza, black bean chilli soy (VG)

Prawn toast, crispy seaweed, sweet chilli, lime

Corn ribs, XO sauce (VG)

### MAIN EVENT

Smoked butter bath Turkey breast,  
duck fat roasties, sausage meat stuffing,  
pig in blankets, gravy

Smoked XXL beef short rib,  
duck fat roasties, burnt ends gravy

*(All of the above are served with sprouts, savoy cabbage, wood roasted maple carrots)*

Smoked Salmon sashimi pizza,  
truffle ponzu mayo, wasabi tobiko, chives, sesame

Panko aubergine katsu curry  
sticky rice, bok choy

### TO END

Mince pie BAONUT,  
rum & raisin ice cream (V)

Chocolate & orange tart (VG)



If you have any allergies, please let us know & we'll talk you through our allergen menu.  
An optional 12.5% service charge will be added to your bill.