

FEAST NIGHT

CANAPÉS

Roast tomato & red pepper,  
whipped ricotta, bruschetta (v)

Manchego croquettes (v)

Crispy squid, lemon aioli

Beef carpaccio, parmesan crisp

STARTERS

Heritage carrots, hummus,  
dukkha (vg)

Tuna tartare, avocado, wasabi

Lamb merguez, labneh, salsa  
verde

MAINS

Dry aged sirloin on the bone,  
bearnaise, chimichurri

Middle white rib, roast apples,  
cider

Garden ratatouille (vg)  
Pre order only

Grilled mushrooms, creamed  
polenta, pecorino, truffle (v)  
Pre order only

*Served with*

Wood fired red peppers, basil (vg)

Seasonal greens (vg)

Duck fat potato chips

Gratin dauphinois (v)

PUDDINGS

Tiramisu (v)

Ramskull rum and raisin cake (v)

*Tea & coffee to follow*