

Festive Menu

STARTERS

- Classic prawn cocktail, Mary Rose sauce, iceberg chiffonade **10.95**
Roasted celeriac & parsnip soup, focaccia (vg) **9.25**
Baked goat cheese, fig & Marsala chutney, salted honeyed pecans **9.95**
Aubergine tatin, red pepper Romesco sauce **9.95**
Steamed mussels, 'Nduja sauce, touch of cream, garlic & chilli, focaccia **11.95**
Gravadlax, whipped feta & crispy capers, ciabatta crisps **10.95**

MAINS

- Brined roast turkey crown, duck fat roasties, chestnuts, lime & bacon roasted sprouts, gravy **24.95**
Braised beef blade, roasted garlic mashed potatoes, honeyed carrots, balsamic pickled onions **23.95**
Welsh lamb tagine, fragrant couscous, lemon gremolata **23.95**
Salmon Wellington, pea puree, Parmentier potatoes **23.95**
St.Elli's fish & chips, chunky dill tartare, mashed marrowfat peas **19.95**
Ox cheek & short rib beef burger, smoked provolone cheese, Blood Mary ketchup, chips **19.95**
Tarragon & chesnut mushroom risotto, sautéed wild mushrooms, toasted pine nuts (vg) **19.95**

DESSERTS

- Christmas pudding, Welsh rum custard **10.25**
Chocolate & blood orange tiramisu, candied orange, Nutelli gelato **10.25**
Lemon & yuzu posset, white chocolate granola, sable **10.25**

IMPORTANT - Food Allergies and Intolerances: Allergen info is obtained by asking member of staff. Our menu descriptions do not list all of the ingredients included in the dish. Due to how ingredients travel, stored we cannot guarantee allergen free food and we cannot be held responsible for any cross contamination that might occur. Due to market conditions beyond our control, dishes and prices may need to change from time to time. All dishes are subject to availability and we reserve the right to remove or amend any dishes or prices without prior notice. All tips go straight to your waiter. Any amendments will incur extra charges and are subject to managements discretion. All prices are in £ (British Pounds).