

FESTIVE MENU

Home
from home

THIS CHRISTMAS

FOLLOW @THEADDRESS_IS FOR OUR
DECEMBER ADVENT CALENDAR GIVE AWAY

3 courses 39

Available from Tuesday 30th November

Add a glass of prosecco for 7pp

STARTERS

Celeriac, Hazelnut & Truffle Soup (v)
w/Dukkah, crème fraîche & chives

Salmon Gravavlax
w/Pickled cucumber, radish, dill, dijon
& rye bread

Free Range Chicken Croquettes
w/Smoked paprika aioli

MAINS

Roast Butternut Squash
w/Quinoa, spinach falafel, garlic green
beans, grilled truffle cabbage minted peas,
maple roast carrot & veggie gravy

Norfolk Turkey
w/Traditional trimmings, sage stuffing, pigs
in blanket, roast potato, carrot, parsnips,
Brussel sprouts, chestnuts, bread sauce,
gravy & cranberry Sauce

Grilled Sea Bass & Chips
w/Pea hummus, watercress & crème
fraiche tartar

**28-day Dry Aged Dexter
Beef Rib Eye Steak**
w/House-made skin-on fries, watercress
& béarnaise sauce
+15pp supplement

PUDS

Coconut Chia Bowl (Ve)
w/Roast plum & coconut yoghurt

Dark Chocolate Mousse
w/Vanilla crème

Sticky Toffee Christmas Pudding
w/Brandy butter cream & hot
butterscotch sauce

Add a Cheese Course 5pp

ADDITIONAL SIDES FOR THE TABLE

Pigs In Blankets 5

Roast Potatoes 5

Maple Roast Carrots 5

Mixed Leaf Salad 4.25

Skin-On Fries & Paprika Aioli 4.25

Garlic Green Beans 4.75

Grilled London Halloumi 4.75

Side Buttermilk Caesar Salad 5.25

Truffle Macaroni Cheese 5.25