

Festive Menu 2 Courses £30 | 3 Courses £36

Small Plates

Sweet potato & winter squash soup, crispy chilli VG Chalk stream trout tartare, crème fraîche, apple & sesame tuile Pig's head croquette, pickled salad (*bread & butter pickles*)

Mains

Roasted Norfolk turkey, all the trimmings, pigs in blankets Confit duck leg, apricot, mash, braised cabbage Plaice fillet, crayfish & caper butter, samphire, new potatoes Jerusalem artichoke tart, turnip & chicory VG

Desserts

Tiramisu, whipped whisky cream
Christmas pudding, brandy butter VG
Clementine posset, cranberry compot, shortbread