LATE NIGHT MENU

2 COURSES - £26.95
3 COURSES - £30.95

INCLUDES A GLASS OF PROSECCO

STARTERS

Roast Honey-Glazed Parsnip & Kentish Apple Soup

with crusty sourdough, salted butter and toasted pumpkin seed crumble (ve/gf available)

Duck & Pork Liver Port Parfait

with spiced winter plum chutney and warm toasted brioche

Atlantic Prawn & Avocado Cocktail

with rich marie rose sauce, crisp iceberg, fresh lemon, and buttered artisan bloomer

MAINS

Slow-Braised Beef Featherblade

on creamy chive mash, honey-roasted root vegetables, crisp shallots and a rich red wine reduction (gf)

Pan-Seared Seabass

with crushed sauteed new potatoes, glazed baby carrots & a white wine prawn sauce (gf)

Wild Mushroom. Chestnut & Spinach Wellington

with crisp roast potatoes, festive winter greens, cranberry relish & a rich red wine gravy (n) (ve)

Pumpkin, Chorizo & Chilli Rigatoni

with pumpkin, Spanish chorizo, red chilli, garlic, shallots & a rich cream sauce

DESSERTS

Sticky Toffee Christmas Pudding

with toffee sauce, a biscuit crumb & cream or vanilla gelato (v)

Tiramisu Cheesecake

with vanilla gelato & fresh berries (v)

Apple, Mango & Blood Orange Sorbet

with fresh mint & raspberry coulis (ve)