

FEASTING



M E N U

## ON THE TABLE

Gordal olives (vg) 97 kcal

Padrón peppers, Maldon salt (vg) 28 kcal

Gouda and rosemary picos (v) 333 kcal

## AMUSE

Parsnip soup, maple and lemon glaze, almonds (vg) 110 kcal

## TO SHARE

Potato rösti, pine nut cream, truffled leek (vg) 253 kcal

Samphire and kale fritters, date and tamarind chutney (vg) 238 kcal

Crispy fried chicken, fermented chilli, pickled radish 519 kcal

Lamb skewers, jalapeño cream, shallot crumb, mixed cress 376 kcal

## MAINS

(Choose 1)

Rigatoni, pumpkin, sage and hazelnut dressing (v) 354 kcal

Slow-cooked Jacob's ladder, horseradish mash, parsnip crisps, red wine jus 538 kcal

Pan-fried sea bream, marinated artichoke and aubergine, tomato and red pepper fondue 638 kcal

## PUDDING

(Choose 1)

Dark chocolate crème brûlée, mandarin gel (vg) 328 kcal

Sticky toffee pudding, butterscotch sauce, clotted cream (v) 836 kcal

The feasting menu comprises of some of our most popular dishes with some seasonal favourites.

### Festive Igloos & Private Dining

Enjoy our private festive igloos for up to 20 guests seated or explore our exclusive dining room options for the ultimate celebration.

Ask our team for more information on drink packages and larger table options inside.

### PLEASE ASK US ABOUT THE ALLERGENS IN OUR FOOD

We use a wide range of ingredients in our kitchen, some of which may contain allergens. Please let us know if you have a specific allergy or dietary requirement so we can let you know of the most appropriate food choice.  
(v) vegetarian | (vg) vegan | Adults need around 2000 kcal a day

Please note we are cashless | A discretionary 12.5% service charge will be added to your bill