

FESTIVE MENU

*For groups over 6 guests
from 22nd November*

Bread and butter to start

STARTERS

Beal's farm cured meats

Smoked trout, kohlrabi salad

Jerusalem artichoke soup, truffle oil (v)

Roasted beetroot, tahini yogurt, pomegranate, lamb lettuce (vg)

MAINS

Roasted Turkey, pigs in blankets, stuffing, red cabbage and trimmings

Grilled sirloin steak, red wine jus, caramelized endive

Seared cod, buttered leek, apple and thyme dressing

Butternut squash, barley, confit root baby vegetables (v)

Sides served with the main to share

Roasted potatoes, roasted seasonal root veg and Brussel sprout & chestnut (v)

DESSERTS

Christmas pudding, brandy sauce (v)

Chocolate fondant, vanilla cream (v)

Plum cheese cake, plum compote (vg)

Selection of British & French cheeses, chutney, crackers & breads

Tea and coffee to finish

£65 per person

Please always inform your server of any allergies or intolerances before placing your order. V - vegetarian / VG - vegan

Not all ingredients are listed on the menu and we can not guarantee the total absence of allergens.

A discretionary service charge of 12.5% will be added to your bill.

RAILS

Restaurant & Little Bar