



### 3 Courses plus coffee - £42pp, served 12-9pm

#### STARTERS

Beetroot & sage risotto with goats' cheese  
(V/VE/GF)

Roasted tomato & red pepper soup, truffle oil & homemade bread  
(GFO/DF/VE)

Seared king scallops, cauliflower, pickled raisins, spinach & chorizo (£4 supplement)  
(GF)

Crispy crab cakes, smoked tomato & chilli jam & toasted sweetcorn  
(DF)

Duck liver parfait, apple & quine chutney, sourdough crostini  
(GFO)

#### MAINS

Roasted cod fillet, cockle, pea & saffron chowder  
(GF)

Porcini tagliatelle, Jerusalem artichoke, wild mushroom, cimmi di rapa  
(V)

Pan fried seabass, cockle & herb risotto, lemon oil  
(GF/DFO)

Crispy herbed polenta, wild mushrooms, goats' cheese & truffle mousse with rocket salad  
(V/VE)

Slow cooked lamb shank, mustard mash, honey roasted parsnips & rosemary jus  
(GF)

#### DESSERTS

Christmas pudding, vin santo custard  
(GFO)

Mulled wine poached pear, gingerbread, whipped vanilla & mascarpone mousse  
(GF/DFO/VEO)

Ginger crème brulee, orange & pistachio biscotti  
(GFO)

Duo of Mrs. Temples Cheese, homemade chutney, biscuits & grapes  
(GFO)

Flourless chocolate torte, griottines & honeycomb  
(GF)

### BOXING DAY 2020

#### NIBBLES

Crispy calamari garlic aioli 4.50  
Tempura gherkins with chilli mayo / 4.50  
Garlic & herb ciabatta bread / 4  
Homemade breads with truffle butter / 4.50  
Nocellera olives / 4

#### SIDES 3.50

Hand cut chunky chips  
Italian house salad, truffle & parmesan  
Baby beetroots, turnips & greens  
Tenderstem broccoli with chilli & garlic  
Pink fir potato & Gruyere cheese gratin

GF – Gluten Free  
GFO - Gluten Free option  
N – Contains Nuts  
DF – Dairy Free  
DFO – Dairy Free option  
V – Vegetarian  
VE – Vegan  
VEO – Vegan option