



### 3 Courses plus coffee - £42pp, 6-7pm

#### STARTERS

Moroccan spiced butternut squash & red lentil squash soup, harissa oil, Greek yoghurt  
(GF/DFO/V/VEO)

Organic mozzarella, shaved fennel, blood orange, pistachio & pomegranate dressing  
(GF/V/VEO)

Duck liver parfait, red onion, bacon jam, toasted brioche  
(GFO)

Seared pigeon breast, Umbrian lentils, celeriac, pickled red cabbage & crispy pancetta  
(GF/DFO)

Crab, saffron & samphire tart, sauce vierge  
(GFO)

#### MAINS

Crispy herbed polenta, wild mushrooms, ratatouille, truffle & goats cheese  
(GF/VEO/V)

28 day aged ribeye steak, triple cooked chips, peppercorn sauce, roasted tomato & mushroom  
(GF)

Pan fried seabream, new potatoes, saffron & leek chowder  
(GF)

Crispy pork belly & pigs cheek ossobuco, pearl barley & cep risotto

Pan fried hake, cauliflower, sag-aloo & pickled raisins  
(GF)

#### DESSERTS

Dark chocolate & salted caramel terrine, banana ice cream  
(GF/V)

Sticky toffee pudding, toffee sauce, vanilla ice cream  
(V)

Vanilla pannacotta, winter berry compote & crumble  
(GF)

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

Chilli braised pineapple, lemon curd & coconut sorbet  
(DFO/VEO/V/GF)

#### 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

#### NEW YEARS EVE

##### 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