



# Two or three courses

**Two courses £38 / three courses £45**

Pre-order required. For groups of eight or more.

## TO BEGIN

Rosemary and sea salt focaccia, whipped herb and garlic butter, warm marinated olives (v) (vg\*)

## STARTERS

### **Turkey stuffing and Blackwatch cheddar croquettes**

mulled cranberry ketchup

### **Blackened salmon**

lemon-crushed baby potatoes, chive crème fraîche, pickled cucumber, watercress (gf)

### **French onion arancini**

molten Blackwatch cheddar centre, burnt onion cream, crispy shallots, thyme oil (v)

### **Potato churros**

whipped smoked-miso plant butter, rosemary salt, pickled shallots, chives (vg)

## MAINS

### **Roast turkey breast**

duck-fat fondant, sage stuffing, pig in blanket, roast carrot, buttered sprouts, bread sauce, turkey gravy (gf\*)

### **10 hours braised beef**

roast garlic mash, maple and mustard roots, red wine and thyme jus, braised shallot (gf\*)

### **Pan-roast hake**

crushed potatoes, cavolo nero, preserved lemon, caper and brown butter sauce (gf)

### **Miso roast squash**

butter bean cassoulet, cavolo nero, house dukkah, chilli oil (vg) (gf\*)

## PUDDINGS

### **Sticky toffee Christmas pudding**

miso caramel, vanilla ice cream (v)

### **Dark chocolate and orange mousse**

sesame praline, olive oil, sea salt (vg) (gf\*)

### **Mulled pear**

gingerbread crumb, chestnut praline, oat crème (vg) (gf\*)

### **Derbyshire and British cheese board / £5 supplement**

crackers, apple and date chutney, grapes (v)