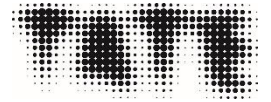


# CHRISTMAS MENU

## SAMPLE



*Available 30<sup>th</sup> November 2019 to 5<sup>th</sup> January 2020*

2 COURSES    £33

3 COURSES    £39

### STARTERS

#### MACKEREL

*grilled mackerel fillet, smoked miso emulsion, fermented beetroot and cucumber*

#### CARROT SALAD

*roasted carrot puree, shaved heritage carrots, orange and deep-fried feta*

#### CURED DUCK BREAST

*smoked duck breast, with jerusalem artichoke puree, pears, and hazelnuts*

#### SALMON

*treacle and tarragon cured salmon, with persimmon, watermelon radish and caper dressing*

#### CELERIAC SOUP

*with mushroom pesto, crème fraîche and black truffle*

### MAINS

#### LAMB

*Yorkshire heritage breed lamb loin served pink with tenderstem broccoli, tzatziki and zhoug*

#### PORK

*pork loin with parsnip puree, trompettes, apples and miso caramel sauce*

#### HAKE

*baked hake with creamed kale, caramelised chicory and orange cardamom sauce*

#### CEP CRESPELLE

*with ricotta chestnut stuffing, sprouts, and golden raisin dressing*

#### JACKFRUIT

*crispy jackfruit, red peppers, grilled corn, almonds and pineapple*

### SIDES £4.50

OUR DISHES MAY CONTAIN ALLERGENS, PLEASE ASK A MEMBER OF STAFF FOR FURTHER DETAILS.  
A DISCRETIONARY SERVICE CHARGE OF 12.5% AND SUGGESTED £1 DONATION TO TATE WILL BE ADDED TO YOUR BILL.