

FEATURING  
LIVE MUSIC  
ON WEEKENDS

## Festive

### THREE COURSE MENU

#### TO START

**DARK ONION & WINTER TRUFFLE SOUP [V]**  
*with gruyère croute*

**PRESSING OF YORKSHIRE DUCK & FOIE [GF option]**  
*with pickled rhubarb, pain d'Epices, rhubarb sorbet & ginger syrup*

**BBQ'D SARDINES ON BRIOCHE [GF option]**  
*with Whitby crab, pickled shallot, caper & tomato butter*

**BAKED BABY BEETROOTS [V, GF]**  
*with goats curd, roasted hazelnuts & olive crumb honeycomb*

#### MAIN COURSE

*to carve at the table*

**ROAST BREAST OF PHEASANT OR TURKEY [GF option]**  
*with cranberry & chestnut stuffing, pigs in blankets, duck fat roast potatoes, game gravy, Yorkshire pudding & seasonal vegetables*

**ROAST LOIN OF COD [GF option]**  
*with charred baby leeks, white bean & morteau sausage cassoulet & avruga caviar*

**LENTIL, CHICKPEA, SPINACH, YORKSHIRE BLUE CHEESE  
& WALNUT PITHIVIER [V]**  
*with champ mash, roasted carrot & onion jus*

**SIRLOIN STEAK [GF option]**  
*with celeriac puree, wild mushroom, hog & hop sausage roll, cavelo nero & port jus*

#### FOR DESSERT

**ALEXANDER'S CHRISTMAS PUDDING [V]**  
*with brandy custard & mince pie ice cream*

**MATCHA GREEN TEA PANNA COTTA [V, GF]**  
*with bee pollen, white chocolate crèmeux & pistachio brittle*

**BITTER CHOCOLATE & ORANGE TORTE [V]**  
*with clementine gelato & gruetine*

**LEMON MERINGUE "PIE" [GF option, V]**  
*with lemon & verberna curd, shortbread, curd gelato, fresh & baked meringue*

#### ADD

**BRITISH CHEESE SELECTION**  
*with brack, wafers & iced grapes*  
**£8pp supplement**

**COFFEE & MINCE PIE DOUGHNUTS**  
**£4.50pp supplement**

**£30PP**

MONDAY - THURSDAY | 1200 - 2200

**£36PP**

FRIDAY - SUNDAY | 1200 - 2200  
*Includes live music*

*Pre-Bookings Only - Minimum of Two People | From 18 November 2019 - 24 December 2019  
A £10 per person deposit is required, this is non-refundable and will be deducted from your final bill.*