



CHRISTMAS SPECIALS

From 24 – 26 December

STARTERS

IPA poached oyster, horseradish, tapioca, seaweed ▲ **24.00**

Kohlrabi, dill, buttermilk, chestnut (V) ▲ **21.00**

Pan roasted Christmas ham, caramelised pear, mustard espuma, truffle ▲ **24.00**

MAINS

Linguine, white truffle, parmesan, brut beer beurre blanc (V) ▲ **33.00**

Malt smoked salmon, whey, brussel sprout, brown butter crumb ▲ **36.00**

Whole quail roasted in pine needle & malt, beetroot, chamomile, yeast ▲ **36.00**

Pan seared shredded turkey, savoy cabbage, apple purée ▲ **34.00**

Lager poached lobster (half), seaweed butter ▲ **45.00** – *Additional 7.00 for set menu*

Sharing steak, **800g** – Whole Wagyu beef rump roasted, parsnip, cranberry cassis ▲ **108.00** – *3 guest*

SIDES

Grilled garlic shoots (V) ▲ **9.00**

Roasted red cabbage, apple, parmesan (V) ▲ **10.00**

Duck fat potato, truffle ▲ **12.00**

DESSERTS

Brown butter ice cream, spent grain granola, apple & Lager gel ▲ **14.00**

White chocolate snowball, milk snow, honey espuma ▲ **15.00**

Warm chestnut pudding, spiced rye porridge, Stout caramel ▲ **14.00**

2-Course **58.00** per guest ▲ Vegetarian **50.00** per guest

3-Course **70.00** per guest ▲ Vegetarian **65.00** per guest