

CHRISTMAS MENU

£35 TWO COURSES, £42 THREE COURSES

STARTERS

Spiced Pork Bon Bons
with apple and parsnip purée (gf)

Pulled Turkey Bao Bun
with pancetta, chestnut stuffing & cranberry (df)

Mermaid Zest & Beetroot Cured Salmon
with dill & citrus creme fraiche (gf)

Butternut Squash & Caramelised Shallot Tart
with crispy kale and rocket (vg) (v) (df)

MAINS

Gastronomy's 'Figgy Chicken'
A festive take on our famous 'Sticky Chicken', with a rosemary & fig glaze, roast potatoes, port braised cabbage, sautéed sprouts with pancetta, honey glazed carrots, plum & red wine jus (gf) (df)

A Proper Vegan Roast
Seitan roast with all the Christmas trimmings, including vegan pigs in blankets & vegan stuffing (v) (vg) (df)

Maple Braised Short Rib
with festive squash mash, seasonal greens, red wine & plum jus (gf)

Prosciutto Wrapped Monkfish (£8 supplementary charge)
with potato & bacon gratin, wilted greens,
crispy fried capers, lemon sabayon (gf)

Christmas Chicken Burger
with melted brie, bacon, sprout slaw, cranberry sauce, salad, fries

DESSERT

Sticky Toffee Christmas Pudding
with brandy cream & toffee sauce (v) (vg) (df)

Eggnog Panna Cotta (v) (gf)

Amaretto Poached Pears with Crushed Biscotti & Cream (v)

Winter Berry & Chocolate Pavlova (v) (gf)

Isle of Wight Cheese board
with Christmas spiced IOW tomato & red onion chutney
(£3 supplementary charge) (v)

COMPLEMENTARY WHITE CHOCOLATE & CRANBERRY CANNOLI TO
FINISH, SERVED WITH A COFFEE OF YOUR CHOICE
(ADD A SHOT OF LIQUEUR FOR £4)

(vg) vegan, (v) vegetarian, (gf) gluten free, (df) dairy free
Please let us know of any allergies