100 WARDOUR ST

FESTIVE DINNER
UPSTAIRS LOUNGE
£55 PER PERSON

This menu is available for private dining groups of any size, and for parties of 13 or more in our main restaurant. Please book via our events team. A pre-order may be required.

STARTERS

Severn & Wye smoked salmon
Crème fraiche, caper, cornichon, caviar, lemon & thyme sourdough

Crispy pork belly
Celeriac remoulade, watercress, pork & apple reduction

Beetroot salad
Chicory, orange, dill, feta, pistachio (v/vg on request)

MAINS

Served with sharing Sides - Roast potatoes, rosemary salt (vg) and Maple roast carrots, mixed herb gremolata (vg)

Bronze Turkey
Sage & onion pork stuffing, roast vegetables, turkey jus, cranberry jam

Pan fried Cod
Parsnip puree, brown butter hazelnuts, apple-cider Beurre Blanc

Risotto
Delica squash, crispy kale, pine kennel & parmesan gremolata (vg)

DESSERTS

Baked gingerbread cheesecake Chocolate sauce (v)

Bramley apple & blackberry crumble Vanilla ice cream (v/vg on request)

Ice cream & sorbet selection (vg)

Enjoy a welcome
'Twinkle' Cocktail
£12 PER PERSON
Cîroc, St Germain Elderflower Liqueur, Prosecco

Or enjoy
Wild Idol Alcohol Free Sparkling Wine
£10 PER PERSON

DISCOVER MORE

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(v) - Vegetarian | (vg) - Vegan | (v/vg on request) - Vegan on request.

When dining with us, it is your responsibility to inform us of any allergies, intolerances, or coeliac disease. Our allergen guide identifies the allergens present within our dishes as intentional ingredients and indicates where dishes 'may contain' an allergen. Whilst we take all reasonable precautions, our kitchens handle allergens, so we cannot guarantee allergen-free dishes. Vegan dishes follow vegan recipes but may not be safe for those with milk or egg allergies. All prices include VAT. A discretionary 15% service charge will be added to your final bill.