Three-course Christmas Dining

A FESTIVE PLATTER TO SHARE

Sticky Asian Fried Chicken
Soy, chilli & ginger glaze, sesame seeds and coriander cress. GF 142KCAL

Whipped Feta & Hot Honey
Aleppo chilli & pink pickled onions. V GF 57KCAL

Forest Mushroom and Black Garlic Arancini
Black pepper aioli, Gran Levanto cheese and crispy sage. V GF 100KCAL

Panko Crumbed Butterflied Prawns
With chilli jam. 57KCAL

Harissa & Maple Roasted Carrots
Cumin & lemon yoghurt, chermoula, crispy chickpeas and coriander cress. V GF 77KCAL

Pigs in Blankets
Cumberland sausage, smoked streaky bacon, cider, honey & mustard glaze. GF 146KCAL

Rosemary & Sea Salt Focaccia from Hobbs House Bakery VG 77KCAL

MAINS

York House Roasted Pork Belly
Confit garlic mash, spiced red cabbage, veal jus, Bramley apple sauce and crispy sage. GF 393KCAL

The Cosy Christmas Pie
Roast turkey & smoked ham hock pie with creamy confit garlic mash, maple & rosemary roast carrots, parsnips, spiced red cabbage, pig in blanket and red wine gravy. 1284KCAL

Herb Crusted Fillet of Salmon
Dauphinoise potato, wilted spinach, dill & white wine cream sauce and braised leek. GFO 784KCAL

Maple Roasted Squash
Shallot & white bean purée, savoy cabbage & fennel seed, tenderstem broccoli, chermoula, pangrattato, roasted red onion petals and fennel cress. VG GFO 568KCAL

We're donating 20p of every Christmas Pie sold to Action for Children, a wonderful charity supporting children, young people and their families across the UK.

DESSERTS

Christmas Pudding
With warm brandy custard and fresh mint.
V 428KCAL

Brûléed Miso Caramel Custard Tart
Served with vanilla pod ice cream and shortbread crumb. A recipe created by our chef Fabio, from Cosy Club Bath. V 1091KCAL

Lemon and Raspberry Parfait
With berry compote. VG GF 244KCAL

Individual Cheese Plate
Perl Wen, Barber's Cheddar & Cropwell Shropshire Blue with sourdough crackers, red grapes, fig & honey chutney. V GFO 398KCAL

Dark Chocolate Mousse
With Belgian Callebaut dark chocolate, served with clotted cream ice cream and honeycomb.
V GF 319KCAL

Add cafetière coffee & chocolate truffle for £5 (boozy coffees excluded)

Action for Children Registered Charity Number 1097940/SC038092

Please speak to a team member before you order if you have any allergies or intolerances. We cannot guarantee that any of our dishes are 100% allergen-free.
GF gluten-free, GFO gluten-free option, V vegetarian, VG vegan. Please scan QR code for our full allergen statement, nutrition and dish information.
A discretionary 10% service charge will be added to your bill, all of which goes to our team.

10/25

Three-course

Gluten-Free Christmas Dining

STARTER PLATE

GF Harissa & Maple Roasted Carrots
Cumin & lemon yoghurt, chermoula, crispy chickpeas and coriander cress. V 145KCAL

GF Pigs in Blankets
Cumberland sausage, smoked streaky bacon, cider, honey & mustard glaze. 154KCAL

GF Sticky Asian Fried Chicken
Soy, chilli & ginger glaze, kimchi slaw and sesame seeds. 149KCAL

MAINS

GF York House Roasted Pork Belly
Confit garlic mash, spiced red cabbage, veal jus, Bramley apple sauce and crispy sage. 393KCAL

GF Roasted Fillet of Salmon
Dauphinoise potato, wilted spinach, dill & white wine cream sauce and braised leek. 784KCAL

GF Maple Roasted Squash
Shallot & white bean purée, savoy cabbage & fennel seed, tenderstem broccoli, chermoula, roasted red onion petals and fennel cress. VG 517KCAL

DESSERTS

GF Lemon and Raspberry Parfait
With berry compote. VG 224KCAL

GF Callebaut Dark Chocolate Mousse
Served with clotted cream ice cream and honeycomb. V 319KCAL

GF Individual Cheese Plate
Perl Wen, Barber's Cheddar & Cropwell Shropshire Blue with GF oatcakes, red grapes, and cranberry chutney. V 494KCAL

Vegan Christmas Dining

STARTER PLATE

Vegan Forest Mushroom and Black Garlic Arancini
Black pepper aioli and crispy sage. GF 140KCAL

Vegan Sticky Asian Fried Cauliflower
Soy, chilli & ginger glaze, kimchi slaw and crispy onions. GF 201KCAL

Vegan Harissa & Maple Roasted Carrots
Chermoula, crispy chickpeas, Aleppo chilli and coriander cress. GF 112KCAL

MAIN

Vegan Maple Roasted Squash
Shallot & white bean purée, braised savoy & fennel seed, tenderstem broccoli, chermoula, pangrattato, roasted red onion petals and fennel cress. GFO 551KCAL

DESSERT

Vegan Lemon and Raspberry Parfait
With berry compote. GF 224KCAL

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