



BARE BREW

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Three course £50 per person Christmas menu
FRIDAY 13TH AND FRIDAY 20TH DECEMBER FROM 7PM

FESTIVE COCKTAIL ON ARRIVAL

TO START

Scallops, celeriac puree, samphire, herbed breadcrumb, chilli aleppo
and salmon eggs

Burrata, caramelised figs with a dressed chicory salad and a honey vinaigrette

MAINS

Porchetta, truffle mash, roasted carrots and parsnips with a demi glace sauce

Cod Piccata, pan fried cod fillet in a lemon butter and white miso sauce with
caper berries and green beans

Nut Roast, mushrooms, cashews and chestnut nut roast, served with truffle
mash, roasted carrots and parsnips and a mushroom gravy

DESSERT

Chocolate and hazelnut Torte, served with a berry coulis, cranberries and mint

Biscoff Beignets

SCAN HERE TO BOOK

