



THE
EXHIBIT

MENU



SET
MENU
£30

Add glass of bubbles £5
Add shot of tequila £3
Add half bottle of wine
per person £8

(a service charge of 12.5%
will be added to the bill)

START

- Cattle Grid bbq wings, stilton dip
- Smoked Scottish salmon roulade.
Baked beets, pickled apple, fennel
and watercress salad
- Caramelised Jerusalem artichoke
veloute, crispy kale, roasted
hazelnuts (vegan) (DF & GF)

MIDDLE

- Roast turkey & all the trimmings.
Rosemary Roast tatties, sprouts
a la creme, honey roast parsnips,
chantannay carrots, pigs in blankets
& proper gravy
- Sweet potato & butternut squash pie.
Spiced Rapeseed oil mash, haricot
verte, green sauce (vegan gravy
available)
- Dirty crab mac & cheese. Poached
Cromarty Crab, cheesy béchamel,
Arnold bennet sauce, brown butter
bread crumbs, fennel & orange salad

END

- Vegan choc brownie Winter berry
sauce, vanilla ice-cream Cinnamon
- sugar churros. English custard whip

- Christmas pudding. Traditional,
brandy sauce, cranberry &
clementine compote