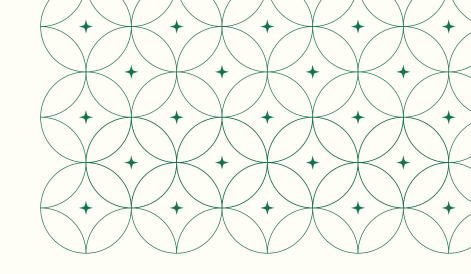
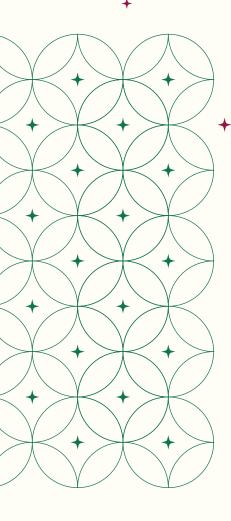


Festive Dining At 13SS (ee·usk)





STARTERS

Beetroot tartar, crispy goats' cheese, walnut ketchup, blackberries, sorrel (va)

Gin and tonic cured seatrout, lemon, treacle and dill (gf)

Chicken liver parfait, toasted brioche, date puree, caramelised clementine

MAINS

North Sea hake, parsnip, chantarelle mushrooms, prawn sauce (gf)

Stuffed turkey roulade, turkey leg potato terrine, braised hispi cabbage, cranberry, turkey jus (gf)

Jerusalem artichoke and roasted cauliflower risotto, hazelnut, truffle (va/gf)

DESSERTS

Caramel, pecan financier, salted caramel ice-cream (v)

Christmas pudding cheesecake, cranberry and gingerbread crumble (v)

Clava brie, fig jam, sourdough cracker (v)

The set menu is: £35 for two courses £40 for three courses

Food allergies and intolerances: we welcome enquiries from guests who wish to know whether dishes contain particular ingredients. Please note: before placing your order, please inform a member of the team if anyone in your party has a food allergy. Game may contain shot. Prices include VAT. A discretionary service charge of 12.5% will be added to your bill.

