

Our Winter Roast Pop-Up

Sunday 8th December 3:30pm - 6:30pm
Pop-up // Booking only
2 courses £19.50 // 3 courses £24.50

Starters

Faux Gras Pâté

This faux Gras style Pâté is shockingly good, beetroot, walnuts, mushrooms, mixed herbs and lentils whizzed together to make a smooth Pâté, served with toasted sourdough and parsley topped butter and crisp pickles.

Posh Carrot Lox

Gravlax style cured carrots, soft blinis, chia caviar and a dollop of creamy dill-infused cream cheese with a wedge of lemon. This is a Nordic classic and made plan based it's pretty special.

Mini Winter Berry & Whipped Feta Filo Parcels

Crispy, golden filo parcels filled with a luscious blend of Cranberries, blended with orange peel, cinnamon, nutmeg and ground cloves and light, tangy whipped cashew feta, for a perfect mix of sweet and savoury.

Mains

Festive Dinner with All the Trimmings!

A plant-based feast featuring creamy truffle mash, double-roasted potatoes with a perfect crunch, buttered shredded sprouts, maple and cumin-glazed carrots and parsnips, sage and onion stuffing, creamy cauliflower cheese, rich savoury gravy. Topped off with festive flair—a partridge in a pear tree!

Choose one main dish:

Mushroom, Leek & Butter Bean Puff Pastry Pie

A flaky puff pastry crust encasing a creamy filling of sautéed chestnut mushrooms, tender leeks, and creamy butter beans.



Super Nutty Nut Roast

packed with pecans, walnuts, peanuts, squash, sunflower seeds, and cranberries, perfectly seasoned with onion, rosemary, and paprika for a festive twist.

Juicy Marbles Steak (+£4.50)

A succulent, plant-based steak seared in garlic and rosemary butter for a savoury, herbaceous flavour.

Desserts

Apple & Blackcurrant Crumble

A warm, comforting dessert with a tart apple & blackcurrant filling, topped with a golden crumble and served with creamy, custard.

Chocolate Orange Cake

A rich and moist chocolate cake infused with bright orange flavours, served with a dollop of cream for the ultimate indulgence.

Warm Chocolate Cookie

A gooey, freshly baked chocolate cookie paired with a scoop of salted caramel ice cream for a decadent finish.

Drinks

Mulled Wine - £6

A festive classic, this warm spiced red wine is infused with seasonal spices and hints of citrus.

Mulled Apple Juice - £4.50

A non-alcoholic treat, this cozy drink is bursting with the sweetness of apples and aromatic spices, perfect for winter evenings.

