



J. SHEEKEY

FESTIVE SET MENU

Available Sunday to Friday, 12PM - 4.45PM

Two Courses £45.00 || Three Courses £55.00

Wild Idol Sparkling Wine
125ml Glass (0.0% abv)
£11

Perrier-Jouët Grand Brut
125ml Glass
£25

Perrier-Jouët Bason Rosé N.V.
125ml Glass
£27

Perrier-Jouët, Blanc de Blancs N.V.
125ml Glass
£28

— STARTERS —

J. Sheekey
King Prawn & Avocado Cocktail
with Marie Rose sauce

Twice Baked Cheddar Soufflé
with black truffle cream

Salmon Tartare
*yuzu and wasabi tiger's milk
& furikake*

— MAINS —

Pan Fried of Halibut
*tarragon mousseline,
scallop & Champagne sauce*

Devonshire Chicken
*buttered sprouts, sausage and
sage en croûte & thyme jus*

Roasted Sea Bass
*Portland crab, pickled cucumber,
wild sea herb & dill butter*

— SIDE DISHES —

Potatoes £7.00
buttered new, chipped or mashed

Steamed Tenderstem Broccoli £7.75
with confit garlic & lemon oil

Rocket & Parmesan Salad £9.75
with aged balsamic

Spinach £7.50
steamed, olive oil, buttered or creamed

Brussels Sprouts & Tops £8.50
with chestnuts & bacon

Garden Salad £8.75
with honey mustard dressing

— DESSERTS —

Gingerbread Ice Cream Coupe
with clementines

Cropwell Bishop Stilton
with mulled cranberry chutney

Amedei Chocolate Yule Log
with griotte cherries

A discretionary optional service charge of 13.5% will be added to your bill. Cover charge £2 per person will be added to your bill. For allergy and nutritional information please scan the QR code:

