

FESTIVE MENU

starters

Beetroot salmon

Dill emulsion – preserved lemon – pickled beetroot
– horseradish – salmon roe **£12.95**

Celeriac & parsnip

Celeriac, Chestnut & parsnip soup – Celeriac
fondants – hazelnut crumble – green oil **£10.50**

Pork belly

Crispy pork belly - Winter spiced cashew nuts –
harissa roasted tomato chutney – heritage carrot
– coriander oil **£11.95**

mains

Duo of Duck

Braised red cabbage – parsnip puree – pickled
walnut – duck leg taco – madeira jus **£28.50**

Hake

Crab & saffron cake – brown crab & citrus beurre
Blanc – pickled grapes **£28.50**

Venison

Butter roast venison – hash brown – pickled
beetroot – caramelised onion puree – hen of the
woods mushroom – redcurrant sauce **£29.95**

Wild mushroom

Mushroom & spinach pudding – beer braised onion
– burnt onion pure – spinach – chestnuts **£24.95**

desserts

Christmas pudding

Christmas pudding parfait – cinnamon micro
sponge – eggnog foam – nut praline **£11.95**

Fig frangipane

Goats cheese & honey ice cream – honey baked figs
– honeycomb **£10.95**

Peanut chocolate bar

70% chocolate mousse – salted peanut butter –
peanut crisp **£12.50**

British cheeses

quince – celery – grapes – seasonal chutney –
artisan crackers **£13.95**

sides: pan roasted cauliflower – caper butter – toasted walnuts – charred leeks –
cheddar rarebit - tempura tender stem broccoli – truffle mayo – parmesan **£5.00**