

FESTIVE MENU 2024

Available from 29th November - 4th January

STARTERS

Butternut Squash Soup, Toasted Seeds, Sage & Onion Cheese Scone £8

Wild Mushrooms on Chargrilled Sourdough, Whipped Blue Cheese, Pickled Shallots, Watercress, Chestnuts £9

Confit Pork Belly, Potato Rosti, Soft-Cured Egg Yolk, Cucumber Relish£10

Smoked Salmon Rillettes, Soda Bread, Fennel Marmalade, Pickled Kohlrabi £10

MAINS

Roast Crown of Turkey, Stuffing, Pigs in Blankets, Roast Potatoes, Glazed Roots, Sprouts, Red Cabbage, Gravy £26

Slow Cooked Beef Blade, Carrot Puree, Dauphinoise Potatoes, Caramelised Shallots, Cavolo Nero, Red Wine Sauce £25

Leek, Lentil& Brie Gratin, Salt Baked Beetroot, Chicory, Hazelnut& Apple Salad£20

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Pan Fried Hake, Crab Croquette, Celeriac Puree, Kale, Chorizo Vinaigrette £25

DESSERTS

Christmas Pudding, Candied Nuts, Brandy Butter£8

Chocolate Mocha Mousse, Stem Ginger & Orange Shortbread £9

Roast Fig& Pecan Tart, Cinnamon Ice Cream£9

Stilton& Vintage Cheddar, Chutney, Crackers, Celery & Grapes £11