

FESTIVE MENU 2024

Available from 30th 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

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