

FESTIVE MENU



SMALL PLATES

Roast parsnip & butternut squash soup

sweet chilli, toasted sourdough, butter - **8** (v)

Sloe gin & beetroot gravadlax

cucumber, lemon & dill salad, beetroot puree, horseradish - **11** (gf)

Turkey, partridge & stilton bonbons

pancetta, leek, bread puree, parsnip crisps, duck skin crumb - **10.5**

Cranberry Wensleydale & chestnut souffle

parsnip & apple puree, pear crisp, mulled fruits - **9.5** (v) (gf)

Smoked duck breast

cranberries, chestnut, honey-glazed figs, rocket, balsamic - **11**

SHARING PLATTER

FOR 2 AS A MAIN OR 4 AS A STARTER

Baked Camembert

with turkey & stilton bonbons, pigs in blankets, smoked duck, cured salmon, crusty bread, butter, oils - **55**

WINTER WARMERS

Turkey, ham, mushroom & leek pie

buttery mash, red cabbage, tenderstem, turkey gravy - **20**

Honey-roasted gammon

Cumberland sauce, fried eggs, triple-cooked chips - **17** (gf)

Venison, wild mushroom & stilton burger

bacon, crispy onions, red cabbage slaw, lettuce, onion marmalade, garlic butter & parmesan fries - **21**

Boar, pork, apple & prune sausages

mustard mash, spiced cabbage, tenderstem, onion gravy - **18**



MAINS

Confit duck leg

parsnip mash, spiced red cabbage, green beans, roasted pear, five spice & Szechwan pepper glaze - **28** (gf)

16-hour braised blade of beef

horseradish mash, cavolo nero, roasted carrots, crispy onions, beef jus - **30** (gf)

Pan-roasted guinea fowl supreme,

celeriac dauphinoise, buttered sprouts, leeks & pancetta, wild mushroom & chicken sauce - **29** (gf)

Whole roasted plaice

samphire & caper beurre noisette, tenderstem, skin on fries - **28** (gf)

Jerusalem artichoke, roasted garlic & truffle ravioli

chanterelle mushrooms, parsley & walnut pesto, crispy sage, toasted hazelnuts, parmesan - **25** (v)

Roasted butternut squash, mushroom, stilton, cranberry & chestnut tart tatin

new potatoes & tenderstem - **24** (v)

DESSERTS

Sticky chocolate brownie

caramelised orange syrup, praline, clotted cream vanilla ice cream - **8.75**

Bailey's & white chocolate crème brûlée

cinnamon shortbread - **8.75**

Pannetone bread & butter pudding

spiced roasted plums, vanilla custard - **8.75**

Festive cheeseboard - 13

Ice creams and sorbets available—just ask!

2.5/4.5/6.5 (gf) (v)

For those who enjoy tradition, Christmas pudding is available upon request.

If you have any allergies or dietary requirements, please let us know as soon as possible

An optional 10% service charge will be added to your bill - if the service wasn't what you expected, you don't have to pay it!

v - vegetarian ve - vegan ve* - alternative to ice cream can be provided

