

December à la carte

Potato & black truffle soup (v) £7

Smoked haddock & bacon souffle, butter sauce £9

Duck liver parfait, orange & whiskey marmalade, toasted brioche £9

Cured duck breast pastrami, pickled grapes, rye bread £8

Egg yolk ravioli, wild mushrooms (v) £8



Pan seared hake, clam chowder, seaweed butter £22

Roast turkey ballotine,
roast potatoes, sprouts and bacon, salt baked carrot & pigs in blankets,
Served with bread sauce, cranberry sauce & gravy £25

Calves liver, in house cured bacon, beef fat mash potato, roast onion & cider jus £19

8oz Dunwood Farm rib eye, chunky chips, truffled king oyster mushroom, & hollandaise £28

Steamed chestnuts parsnip, cranberry pudding, crispy kale, glazed carrot (v) £14

Pearl barley & English truffle risotto wild mushroom, purple kale (V) £14

Roast pheasant & creamed leek pie, neeps & tatties, gravy £16



Christmas pudding, brandy sauce £8

Ginger bread souffle, ginger ice cream £9

Celebration of Chocolate to share £15
Intensely flavoured chocolates made in house with paired flavours

Apple tarte Tatin & vanilla ice cream for 2 to share £14

Sticky toffee pudding, salted walnut ice cream £7

Black forest gateaux, cherry sorbet £8

Dishes may contain nuts.

Please inform us of any dietary requirements or allergies that you may.

A discretionary service charge of 10% will be added to the bill