

DECEMBER

Carrot velouté, spiced carrot bhajis (v) £8

Ham hock terrine, cranberry chutney, oat & treacle bread £8

Duncombe cured sea trout, house brown bread & butter, horseradish £9

Twice baked Staffordshire cheese soufflé, fresh English truffle (v) £9

Pan seared scallops, caviar sauce, buttered leeks £13



50-day dry aged Dunwood Farm rib eye,
garlic butter, caramelised onion puree, triple cooked chips £33

Sprink's Farm venison casserole, chestnut dumpling, braised red cabbage £25

Turkey, stuffing & cranberry pie, crushed winter roots, savoy leaves, gravy £20

7oz Dunwood Farm fillet of beef,
sauteed wild mushrooms & truffle, buttered spinach, potato rosti £42

Pan roasted fillet of hake,
house guanciale, butternut squash fondant, pumpkin seed crumb, Sprout leaves, red wine sauce £26

Poached Cornish sole, white grapes, champagne sauce, verjus, pommes Anna £26

Sides £4

Triple cooked chips / skinny fries / dressed leaves / roast parsnips / roasted new potatoes
Brussel sprouts, sourdough & cheese crumb / braised red cabbage



Dark chocolate fondant, cherry ice cream, Kirsch gel £9

Winter spiced bread & butter pudding, brandy custard £8

Caramelised apple Tart Tatin, butterscotch sauce, Calvados ice cream £15
For 2 to share. Please order this dessert in advance as it requires 45 minutes cooking time

Selection of 5 cheeses, homemade crackers, rosehip jelly £15

Clementine jelly, orange sorbet, sparkling wine foam £8

Please inform the team in advance of any allergies.
A discretionary 10% service charge is included in the final bill.