



## December

### Snacks

Mixed Enios Greek olives 6  
House bread & rolls, whipped butter, beef dripping 6  
Taramasalata, pickled cucumber & roe, salt & vinegar crisps 8  
Whole baked Camembert, confit garlic, hash brown chips, pickled walnut ketchup 20  
Pigs in blankets, honey & mustard glaze 7

### Starters

Beetroot salmon gravadlax 10  
Cornish mussels, spiced pumpkin veloute, house bread 9  
Cauliflower & chestnut soup, tempura florets, sourdough (v) 8  
Duncombe Arms twice baked Lincolnshire poacher cheese souffle, beurre blanc, English truffle 11  
Duncombe Arms chicken liver parfait, port jelly, clementine chutney, toasted brioche 10  
Game terrine, mulled pear, treacle bread 9

### Mains

50-day dry aged Dunwood farm rib-eye,  
triple cooked chips, panko bread onion rings, garlic butter & pan jus 40  
Turkey Kiev, sage butter, shredded sprouts & chestnuts, parsnip puree, cranberry gravy 25  
Pan fried fillet of sea bass, white beans, Jerusalem artichoke puree, cavolo nero, red wine jus 28  
6oz dry aged fillet of Dunwood Farm beef, wild mushroom Diane sauce, potato rosti 48  
Roasted whole plaice, champagne butter sauce, sea herbs, crispy potato terrine 30  
Ricotta & squash filled girella, squash & sage veloute, English truffle (v) 20  
Venison & stout pie, buttery mash, mulled red cabbage, pan gravy 23

### Sides

Triple cooked chips 4.5 - skin on fries 4.5 - honey roasted parsnips 4.5  
battered sprouts & chestnuts 4.5 - Mulled red cabbage 4.5 - potato terrine, crème fraiche, truffle 8.5

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

