



CHRISTMAS FAYRE MENU

1ST ~ 23RD DECEMBER

MONDAY – FRIDAY 12-2.30PM

MONDAY -WEDNESDAY 6-8.30PM

Twice baked cheese souffle, chive butter sauce (v)

Chicken liver parfait, quince jelly, sourdough toast

Cornish mussels, cider & bacon sauce, house bread

Salmon gravlax, horseradish cream, soda bread

Domaine de Oliveira Lecestre, Chablis Vieilles Vignes 2021

A classic Chablis with notes of ripe citrus fruit & mineral overtones.
Full flavoured with a characteristic saline note through to a long finish.

125ml £10 | 500ml £40 | bt £ 55



Pan fried sea bass, crushed winter roots, sage butter

Roast confit duck leg, buttery mash, mulled red cabbage, cranberry gravy

Chargrilled 6oz flat iron steak, blue cheese sauce, skinny fries, dressed leaves

Jerusalem artichoke risotto, sunflower seed pesto (v)

SIDES

triple cooked chips 4.5 | skin on fries 4.5 | star anise honey roasted carrot 4.5
blue cheese sauce 4.5 | buttered sprouts & chestnuts 4.5 ~ mulled red cabbage 4.5
pommes boulangère (to share) 8.5

Château Lestuille Capmartin, Bordeaux Supérieur 2018

A rich, powerful Merlot with a beautiful balance between roasted aromas & intense black fruit flavours. With velvety tannins & well-integrated oak, the dark berry flavours are complemented by hints of cigar box & a smooth, elegant finish.

125ml £11 | 500ml £44 | bt £65



Dark chocolate mousse, pouring cream

Duncombe amaretto affogato, almond cantuccini

Cropwell bishop blue stilton, house crackers

Steamed spiced fig sponge, brandy custard

2 COURSES £30

3 COURSES £35

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

