DECEMBER

SNACKS

Enios mixed Greek olives

House breads, cheese custard

Honey glazed pigs in blankets, cranberry ketchup

Pumpkin & Westcomb cheddar gougères

Taramasalata, trout roe, house bread

STARTERS

Jerusalam artichoke risotto , sunflower seed pesto (v)

Twice baked cheese souffle, chive butter sauce, shaved truffle (v)

Duncombe Arms chicken liver parfait, quince jelly, poached quince, toasted brioche

Pork & apricot terrine, celeriac remoulade, treacle bread

Salmon gravlax, goats curd, house pickles, soda bread

Wild mushroom soup, puff pastry dome (v)

MAINS

50-day dry aged Dunwood farm rib-eye,
Triple cooked chips, panko bread onion rings, garlic butter & pan jus

16oz grilled T-bone, triple cooked chips,
Panko bread onion rings, garlic butter & pan jus

Sprinks' Farm venison casserole, chestnut dumpling, red cabbage, mash

Turkey, stuffing & cranberry pie,
crushed winter roots, buttered sprouts & chestnuts, gravy

Pan roasted duck breast, clementines, carrot & orange purée, spiced honey carrots

Whole roasted sole, mussel & sea herb butter emulsion, pommes anna

Baked coley, lemon & herb crumb,
creamed celeriac & wholegrain mustard, Swiss chard

Beetroot wellington, mushroom duxelles, turnips, spinach, mulled wine sauce (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