

DECEMBER SET MENU

2 COURSES - £36 3 COURSES - £46

Game terrine, spiced bramley apple, focaccia

Hot smoked salmon, compressed pickled cucumber, horseradish

Goats Cheese, beetroot, candied walnut (v)

Roasted turkey roulade, cranberry red cabbage, parsnip
Served with rosemary roast potatoes, brussels, pigs in blankets
Pot roast brisket, smoked mash, roasted root veg
Roast Monkfish, spicy lentil, coconut curry
Saffron risotto, wild mushroom, chestnut (v)

Bailey's caramel tarte, pear
Espresso panna cotta, hazelnut
Christmas pudding, brandy crème anglaise



BAR SNACKS

Warm nocellara olives, rosemary (vg)

4.00

House salt and vinegar potato crisps

3.30

Pair of Oysters mignonette , Talisker 10.00

Charred sourdough, balsamic & rosemary oil (vg) 5.00

Truffle & parmesan chips 5.00

House charcuterie plate, pickles, sourdough 10.00

Cheese of the month, cranberry and apple chutney, crouton 7.00

Baba ganoush, olive oil, crostini (v) 9.00

Meat and cheese sharing board smoked almonds, pickles, sundried tomato, sourdough 26.00