

December 2020

Starters

- A bowl of marinated Italian olives 4.00 gf
- Twice baked smoked haddock soufflé with a chive velouté 8.50
- Beetroot cured gravadlax with dill crème fraîche & pickled lemon 8.50 gf
- Grilled scallops with 'nduja butter served in the shell 14.50 gf
- Smooth chicken liver parfait with toasted brioche & green tomato chutney 8.25
- Pink duck breast with Asian spiced plum compote 9.00 gf
- Warm beetroot, shallot & lentil salad with rye bread croutons and crumbled goat's cheese 7.75
- A skillet of sizzling tiger prawns with chilli, garlic, aioli & crusty bread 9.00
- Box baked camembert with chutney, dill pickle & crusty bread (to share) 14.00 v

Mains

- Char-grilled 8oz 28-day aged ribeye steak, garlic butter, lamb's lettuce, king oyster mushroom, hand cut chips 24.00
- Stuffed turkey escalope wrapped in bacon, cranberry sauce, sprouts with chestnuts & bacon, red cabbage, duck fat roast potatoes 16.50
- Venison, pancetta & juniper berry casserole with steamed cavalo nero & horseradish mash 17.00
- Herb crusted fillet of cod, tenderstem broccoli with almonds & anchovy, roasted red pepper puree, garlic & rosemary fries 18.00
- Market Fish – Please ask for details
- Melting mushroom, stilton and spinach wellington on a bed of sautéed leeks with a port reduction 14.00
- Beer battered haddock with tartare sauce & hand cut chips 14.00
- Seared calf's liver with wilted spinach, crisp bacon, caramelised onions, gravy & mash 17.00 gf
- Aberdeen Angus steak burger, crisp bacon & melted cheddar in a brioche bun with French fries 15.00

Puddings

- Crème brûlée with raspberry sauce 7.00
- Warm chocolate fudge cake with chocolate sauce & vanilla ice cream 7.00
- Vanilla ice cream with butterscotch sauce 6.00 gf
- Christmas pudding with brandy sauce & redcurrants 7.00
- Spiced panna cotta with mulled wine poached fruits 7.00 gf
- Dark chocolate truffle cake, Griottine cherries & crushed amaretti biscuits 7.00
- Stilton & mature English cheddar with grapes & biscuits 8.00