

# Lunch & Dinner

## SEASONAL NIBBLES

Homemade sourdough, whipped salted butter £4

Chicken liver parfait tartlet, pear, chicken skin £8.5

Smoked hash browns, whipped crème fraîche, caviar (GF) £9

“Drunken Devils on horseback” £8.5

## STARTERS

HAM HOCK TART, caramelised leek, gruyere, egg yolk puree, ip8 beer vinegar £10.5

CARROT & LENTIL SOUP, coriander oil, black sesame, crispy chilli onions (VE) £9

SMOKED SALMON PASTRAMI, salsa verde mayo, shaved fennel salad (GF) £12

TWICE BAKED CHEESE SOUFFLE, sherry mushroom sauce, parmesan crisp (V) £12

## MAINS

CURRIED CAULIFLOWER RISOTTO, crispy bhaji, coriander oil (VE-req) £22.5

ROAST TURKEY, stuffing, chipolata, all the trimmings, gravy (GF-REQ) £19.5

ROAST SALMON, winter vegetables, mussel beurre blanc, samphire £24.5

BRAISED BEEF, confit garlic mash, glazed carrots, pickled onion jus (GF) £25.5

BUTTERED HALIBUT, sherry & mushroom sauce, parmenter potatoes, kale £32

GLAZED DUCK, confit duck leg parcel, duck fat potato, parsnip puree, aromatic jus £34

8OZ FILLET, skinny fries, crispy shallot, garlic butter, watercress (GF) £38.5

10OZ SIRLOIN, skinny fries, crispy shallot, garlic butter, watercress (GF) £32.5

## SEASONAL SIDES

(AVAILABLE TO PURCHASE ON THE DAY)

## DESSERTS

WHITE CHOCOLATE & CRANBERRY BLONDIE, hibiscus sorbet £9

BAILEYS & SALTED CARAMEL CUSTARD TART, espresso sorbet £9

WINTER PEAR STICKY TOFFEE, butterscotch sauce, clotted cream (GF-req) £9

FIVE BRITISH CHEESES, quince puree, chutney (GF-REQ) £12.5

VANILLA CHEESECAKE, orange jelly, spiced blackberry compote £9

# Christmas Eve Menu

## SEASONAL NIBBLES

Homemade sourdough, whipped salted butter £4

Chicken liver parfait tartlet, pear, chicken skin £8.5

Smoked hash browns, whipped crème fraîche, caviar (GF) £9

“Drunken Devils on horseback” £8.5

## STARTERS

HAM HOCK TART, caramelised leek, gruyere, egg yolk puree, ip8 beer vinegar £10.5

CARROT & LENTIL SOUP, coriander oil, black sesame, crispy chilli onions (VE) £9

SMOKED SALMON PASTRAMI, salsa verde mayo, shaved fennel salad (GF) £12

TWICE BAKED CHEESE SOUFFLE, sherry mushroom sauce, Parmesan crisp (V) £12

## MAINS

CURRIED CAULIFLOWER RISOTTO, crispy bhaji, coriander oil (VE-req) £22.5

ROAST TURKEY, stuffing, chipolata, all the trimmings, gravy (GF-REQ) £19.5

ROAST SALMON, winter vegetables, mussel beurre blanc, samphire £24.5

BRAISED BEEF, confit garlic mash, glazed carrots, pickled onion jus (GF) £25.5

FESTIVE CLUB SANDWICH, turkey, cranberry sauce, sage & onion mayo, smoked bacon, pig in blanket, gravy dipping pot £14.5

‘COWS IN BLANKETS’, confit garlic mash, onion gravy £20.5

8OZ FILLET, skinny fries, crispy shallot, garlic butter, watercress (GF) £38.5

10OZ SIRLOIN, skinny fries, crispy shallot, garlic butter, watercress (GF) £32.5

## SEASONAL SIDES

(AVAILABLE TO PURCHASE ON THE DAY)

## DESSERTS

WHITE CHOCOLATE & CRANBERRY BLONDIE £9

VANILLA CHEESECAKE, orange jelly, spiced blackberry compote £9

WINTER PEAR STICKY TOFFEE, butterscotch sauce, clotted cream (GF-REQ) £9

FIVE BRITISH CHEESES, quince puree, chutney (GF-REQ)