



DECEMBER A LA CARTE

NIBBLES

- Rosemary focaccia, homemade butters £8
- Sticky Korean pigs in blankets £9
- Crispy goats cheese, truffle honey £8

STARTERS

- Duck liver parfait, bacon marmalade, candied walnut, port reduction, brioche £12
- Salt cod croquette, piperade, parsley emulsion £12
- Celeriac velouté, fennel & apple slaw, chive oil, warm bread £10
- Fried ham hock, slow cooked hens egg, sherry vinegar, crispy potato, Lincolnshire poacher espuma £13
- Torched seatrout, dill crème fraiche, pickled cucumber, samphire, buttermilk ranch £13

MAINS

- Turkey breast, roast potatoes, honey glazed carrot & parsnip, apricot & herb stuffing, pigs in blankets, creamed sprouts, turkey jus £28
- Pork ribeye, pork fat rosti, black pudding, winter cabbage & bacon, mustard sauce £29
- Butternut squash gnocchi, roasted squash, shimeji mushroom, basil pesto, toasted pumpkin seed, basil oil £21
- Salmon fillet, chive butter potatoes, leeks, sea herbs, green beans, oyster cream £27
- Estrella battered haddock, hand cut chips, mushy peas, tartare sauce £20
- Turkey, brie & cranberry pie, mustard mash, cream greens, turkey jus £22
- 10oz salt age sirloin steak, rarebit mushroom, marmite glazed carrot, peppercorn sauce, hand cut chips £34

DESSERTS

- Sticky toffee pudding, toffee sauce, stout ice cream £10
- Parkin & parsnip ice cream sandwich, whisky gel, parsnip puree, candied pecan £11
- Dark chocolate delice, salted caramel, candied hazelnut, milk chocolate sorbet, white chocolate sauce £12
- Christmas pudding, brandy sauce, vanilla ice cream £10
- Shibden cheese plate £13

