



**2 courses £35/ 3 courses £40**

**NIBBLES**

Crispy goats cheese balls, truffle honey £7  
Rosemary focaccia, homemade butters £8

**STARTERS**

Celeriac veloute, fennel & apple slaw, chive oil, warm bread  
Duck liver parfait, bacon marmalade, candied walnut, port reduction, brioche  
Salt cod croquette, pipperade, parsley emulsion  
Torched sea trout, dill crème fraîche, pickled cucumber, samphire, buttermilk ranch

**MAINS**

Roasted dry age sirloin beef, mash potato, Yorkshire pudding, vegetables gravy  
Nut, date and sage roast, roast potatoes, Yorkshire pudding, vegetables, gravy (V)  
Turkey breast, apricot and herb stuffing, mash potato, Yorkshire pudding vegetables, gravy  
Pork Ribeye, pork fat rosti, black pudding, winter cabbage & bacon, mustard sauce  
Butternut squash gnocchi, roasted squash, shimeji mushroom, basil pesto, toasted pumpkin seed, basil oil

**DESSERTS**

Sticky toffee pudding, toffee sauce, vanilla ice cream  
Parkin & parsnip ice cream sandwich, whisky gel, parsnip puree, candied pecan  
Dark chocolate Delice, salted caramel, candied hazelnut, milk chocolate sorbet, white chocolate sauce  
Christmas pudding, brandy sauce, vanilla ice cream  
Selection of Three Cheeses, Crackers, Truffle Honey (£5 Supplement)

*An optional service charge of 10% is added to all our bills.*

*Many known allergens are handled in our kitchen. If you have any concerns please don't hesitate to ask a member of staff.*