



Aperitifs

Snowball £8.50 Advocaat, lemonade, lime juice, cherry	Sloegrani £9.50 Haymans sloe gin, campari, vermouth	Glittery Glen £9.50 Prosecco, cointreau, cranberry	Winter Mule £7.50 Tanqueray N/A, cranberry juice, lime, ginger beer
--	--	---	--

Nibbles

Brioche Boule, Cultured Butter, Butter of the Day £4 pp
Pigs in Blankets, Burnt Apple Ketchup £6
Crab Begniet, Lemon Aioli £8

Starters

Jerusalem Artichoke Soup, Artichoke Barigoule, Artichoke Crisps, Chive Oil (v) £11
Gavi Del Commune di Gavi, San Silvestro, Italy
Chestnut Parfait, Verjus, Puffed Grains, Butter, Crackers (v) £12
Pinot Noir, Phantom, South Africa
Pigeon Breast, Beetroot Puree, Bacon, Pickled Beetroot, Pigeon Jus £15
Rioja Alavesa, Mayela Bideona, Spain
Cod Mosaic, Stewed Tomato, Crispy Fish Skin, Caviar, Sea Fennel, Dill £14
Albarino '1753' Chateau de Campuget, France

Mains

Turkey Ballotine, Sage & Onion Stuffing, Pigs in Blankets, Dauphinoise Potato, Confit Garlic Mash,
Honey Roast Parsnip & Chantenay, Pancetta & Chestnut Brussels, Gravy £29
Desir Chateau Oumsiyat, Lebanon
Venison & Port Pie, Confit Garlic Mash, Crushed Root Veg, Gravy £29
Chianti Classico Riserva, Badia a Coltibuono, Italy
Hogget Rump, Parsnip Puree, Confit Parsnip, Lentil Cassoulet, Lamb Cheek, Jus £34
Malbec, 'This is not another lovely malbec', Argentina
Plaice Meunière, Shrimp, Brioche Crouton, Wilted Spinach & Samphire, Seaweed Ratte Potato £30
Sauvignon Blanc, New Zealand
Cauliflower & Goat's Cheese Pithivier, Pomegranate Glazed Carrots, Chickpeas,
Smoked White Onion Sauce (v) £27
Chablis, Domaine Jean Goulley, France
10oz Salt Aged Sirloin, Hen of the Woods, Béarnaise Sauce,
With Hand Cut Chips or Skinny Fries £42
Primitivo Riserva 'Anniversario 62' San Marzano, Italy

Sides

Hand Cut Chips £6
Skinny Fries £6
Creamed Sprouts, Pancetta, Cream Cheese £7
Roasted Carrots, Pumpkin, Pomegranate, Blue Cheese £7
Broccoli Cheese Gratin, Thyme & Brown Butter Crumb £7
Seaweed Ratte Potatoes £7

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

Please note, game meat may contain the shot.

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



Desserts

Sticky Christmas Pudding, Brandy Toffee Sauce, Vanilla Ice Cream £12

Fortified Malbec, Argentina

Cinnamon & Orange Ganache, Candied Orange Peel, Cocoa Nibs, Orange Ice Cream £13

Ice Wine, Pelee Island, Canada

Sloe Berry & Mulled Pear Millie-Feuille, Crème Fraîche Crème Pat, Compressed Pear, Sloe Berry Sorbet £13

Michele Chiarlo, 'Nivole', Italy

Maple & Ginger Panna Cotta, Pecan & Barley Crumb, Gingernut 'Biscuit', Honey Caramel £13

Botrytis Semillon, Berton Vineyard Reserve, Australia

Selection of Three Cheeses, Chutney, Crackers, Grapes, Truffle Honey, Membrillo £16

10-Year-Old Tawny Port, Barros, Portugal

Dessert Cocktails

**Chocolate Orange
Espresso Martini £9.50**

Vodka, coffee liqueur,
espresso, crème de cacao, orancello

**After Eight
£9.50**
Yorkshire cream liqueur,
crème de menthe, chocolate

**Rum Hot Toddy
£9.50**
Havana 7, honey, lemon juice,
bitters

**Maple Old
Fashioned £9.50**
Woodford reserve, maple
syrup, bitters

Coffee Liqueur

£9.50

Yorkshire - Filey Bay Cream Liqueur

Irish - Irish Whiskey
Jamaican - Dark Rum
Russian - Vodka
Seville - Cointreau

Monks - Benedictine
Highland - Scotch Whisky
Calypso - Coffee Liqueur
Cafe Royal - French Brandy

Hot Drinks

£4.00

Americano
Cappuccino
Latte
Flat White

Mocha
Espresso
Hot Chocolate
Selection of Teas

Digestifs

Port^{50ml}

Late Bottled Vintage Port, Barros	£5.90
10-Year-Old Tawny Port, Barros	£6.40
Ruby Port, Barros	£4.90
White Port, Barros	£4.90

Brandy^{25ml}

Courvoisier	£4.60
Janneau Armagnac	£5.80
Hennessy XO	£13
Remy Martin XO	£15.30

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.