



Three courses £55

Optional Malted Sourdough, Cultured Butter to share £6

STARTERS

Sweet Potato & Miso Soup, Sesame Oil, Toasted Sesame Loaf (VE)

Pigeon Breast, Mushroom, Pedro Ximenez, Blue Cheese

Sea Trout, Fennel Jam, Apple Vinegar, Dill, Exmoor Caviar, Sea Herbs

Crispy Ox Cheek, Pickled Onion Mayo, Guinness Rarebit

Smoked Haddock Fishcake, Chip Shop Curry Sauce, Tenderstem Broccoli, Peanuts

MAINS

Smoked Bacon Wrapped Ballotine of Turkey,
Duck Fat Potatoes, Sage & Onion Stuffing, Pigs in Blankets, Seasonal Vegetables, Turkey Gravy

Venison Loin, Cottage Pie, Malt Celeriac, Celeriac Purée, Pear

Beef Loin, Horseradish Mash, Bourguignon Garnish, Ale Jus

Cod Loin, Roast Cauliflower, Mussels, Samphire, Spiced Coconut Sauce

Wild Mushrooms, Herb Gnocchi, Duxelles, Mushroom Purée, Beauvale Cheese (V)

DESSERTS

Parsnip Brûlée, Gingerbread, Pecan, Maple

Chocolate Stout Cake, Stout Ice Cream, Salted Caramel

Tonka Bean Pannacotta, Raspberry Sorbet, Burnt White Chocolate

Xmas Pudding, Brandy Sauce, Vanilla Ice Cream

Chocolate, Salted Caramel & Hazelnut Delice

Trio of Yorkshire Cheese & Biscuits